



The Cherwell Boathouse

Autumn Menu

S t a r t e r s

- Roasted Pumpkin Soup (*vegan*) £7.25
Game Terrine, *butternut squash chutney, crisp bread* £7.25
Cured Monkfish, *lemon verbena, buttermilk, kohlrabi, sea herbs* £12.50
Pigeon Breast, *red cabbage purée, slow cooked hen's egg, blackberry, sorrel* £10.50
Fish Sausage, *celeriac, horseradish, shallot, herb salad* £7.25
Mushrooms on Toast (*can be made vegan*), *buttermilk brioche, mushroom ketchup, crisp shallot* £7.25

M a i n s

- Slow Braised Shin of Beef, *lightly spiced lentils, celery, lovage gremolata* £22.25
Partridge Breasts, *smoked potato emulsion, pickled root vegetables, artichoke crisps, game jus* £22.25
Loin of Venison, *juniper braised dumplings, fig, glazed onion, roasted squash purée, madeira jus* £30.75
Silver Mullet, *pumpkin seed pesto, pomme anna, cauliflower, alliums, lemon* £22.25
Plaice Ballotine, *celeriac, hazelnut, wild mushrooms, lemon artichoke velouté* £25.25
Stuffed Jack-be-Little (*vegan*), *butternut squash velouté, buttermilk, allium & herb cous cous* £22.25
Taleggio Polenta, *Jerusalem artichoke, truffle, pickled mushrooms, crisp kale* £22.25
Sides: Triple-cooked Chips £4.50, Roasted New Potatoes £3.75, Broccoli £3.75

D e s s e r t s

- Orange Treacle Tart, *lemon curd* £7.25
Banoffee Pie, *salted peanut brittle* £7.25
Spiced Apple & Blackberry Crumble (*can be made vegan*), *vanilla crème anglaise, cinnamon ice cream* £7.25
Yoghurt Parfait, *blackberry, honeycomb, mint* £7.25
Chocolate Peanut Butter Mille Feuille, *chocolate sorbet* £9.25
Petits Fours: *dark chocolate fudge, almond madeleine, fruit pastille* £4.00

C h e e s e

- Mrs Bell Blue, *ewe, semi hard* £4.25
Black Bomber Cheddar, *cow, hard* £4.75
Stinking Bishop, *cow, soft* £4.75
Soft Bath, *cow, soft* £4.75
Rachel, *goat, semi hard* £4.75
Sharing Board (5 cheeses) £23.25

Trio of Dessert Wines: 3 x 35ml glasses (*Muscat de Beaumes de Venise + Cadillac + Jurançon*) £13.75

Trio of Fortified Wines: 3 x 35ml glasses (*10Yo Tawny + LBV Port + Deluxe Cream*) £13.75

*** Some dishes can be made vegan, please inform us when giving your order ***

We keep a written record of the most common 14 allergen used which can be provided upon request.

Fish dishes may contain bones. All our fish is sustainably sourced & MSC certified. Game dishes may contain shot.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK A discretionary 10% will be added to the bill. (30th August!)



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Sparkling	125ml	Bottle
Gusbourne, Brut, Kent, 2019	£ 12.00	£ 62.50
Gusbourne, Rosé, Kent, 2018	£ 14.00	£ 71.00
Champagne Pol Roger, Brut Reserve, NV	£ 15.00	£ 76.50

White	125ml	175ml	Bottle
Vilana, Lyrarakis, Crete, 2021	£ 5.00	£ 6.00	£ 23.75
Albariño, Coral Do Mar, Rías Baixas, 2022	£ 8.00	£ 9.00	£ 36.75
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2021	£ 8.25	£ 9.50	£ 37.00
Riesling, Black Slate, Göttelmann, Nahe, 2021	£ 8.50	£ 9.75	£ 39.75
Sauvignon Blanc, Pied de Cuve, Natural State, Marlborough, N.Z., 2021	£ 8.75	£ 11.00	£ 42.00
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2020	£ 9.50	£ 12.50	£ 48.75

Rosé	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2022	£ 6.75	£ 8.25	£ 30.00

Red	125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2019	£ 5.00	£ 6.00	£ 23.75
Le Colombier, Lebanon, (Grenache/Cinsault, Tempranillo), 2019	£ 5.75	£ 7.50	£ 29.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah) 2019	£ 6.75	£ 7.75	£ 35.50
Rioja, Allende, 2014	£ 9.00	£ 11.50	£ 45.75
Bourgogne Rouge, P. Livera, 2020	£ 11.00	£ 13.50	£ 54.50

Beers & Ciders

On Tap: 1936, Swiss lager, 330ml	£ 5.00
On Tap: Yabba Dabba Doo, Ipa, 330ml	£ 5.00
On Tap: Pilsner, 330ml	£ 5.00
Hufflepuff, golden bitter, 440ml	£ 6.50
Aspall, Dry Cyder, Suffolk, 500ml	£ 7.80

Soft Drinks

Tonic Water	£ 2.75
Soda Water & Fresh lime	£ 2.75
Sparkling Raspberry	£ 3.75
Elderflower Pressé	£ 3.75
Juices (Apple, Orange, or Cranberry)	£ 2.25

Children's Menu

£ 7 . 9 5

Pork Sausages
French fries & mixed salad

Breaded Fish Cake
French fries & mixed salad

Vegetarian Burger
French fries & mixed salad

Breaded Chicken Goujons
French fries & mixed salad

Ice cream or sorbet for dessert £3.50

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