

The Cherwell Boathouse

Sunday Winter Menu

Starters

Red Onion Soup, Gruyère (can be made vegan) £7.25

Potato & Garlic Terrine, herb emulsion, pickled cauliflower, chicory (can be made vegan) £7.25

Confit Salmon Mi Cuit, Jerusalem artichoke sauce, lemon & lime salsa, fish skin tuile £ 12.25

Southern Fried Partridge, spiced lentil dahl, herb purée £7.25

Shellfish Roll, brioche, pickled fennel, cornichon, dill £7.25

Braised Pork Mille Feuille, apple, celeriac, crackling £7.25

Sunday Roast

Guinea Fowl Breast, £22.25

Crisp Skin Stripe Bass, butter sauce, £22.25

Rib of Longhorn Beef £26.75

Roast Pork Belly, £22.25

All roast served with Yorkshire pudding, roast potatoes (fish with new potatoes), cabbage, cauliflower cheese, roasted red onion, sweet potato purée.

Mains

Skrei Cod, lemon, celery, heritage kale, cheese & potato emulsion £29.75

Braised Pork Belly, glazed parsnip, mashed potato, pork & apple jus £22.25

Crisp Falafel (vegan), spinach, chilli, pickled red cabbage, coconut & garlic yoghurt £22.25

Sides: French Fries £4.75, Roasted New Potatoes 4.25, Broccoli 4.25

Dessert

Sticky Toffee Pudding, milk sorbet, salted caramel, honeycomb £7.25

Orange Chocolate Fondant, yoghurt ice cream £11.25

Caramel Chocolate Verrine, candied pastry, passion fruit £7.25

Lemon Meringue, lime, tangerine, lemon verbena £7.25

Caramelised Pineapple (vegan), coconut mousse, mint, coriander £7.25

Petits Fours: £5.25

Cheeses

Mrs Bell's Blue, ewe, semi hard £4.75

Maida Vale, cow, soft £4.75

Black Bomber Cheddar, cow, hard £4.75

Blanche, goat, soft £4.75

Stinking Bishop, cow, soft £4.75

Sharing Board (5 cheeses) £23.75

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



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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
Sauvignon Blanc, Mont d'Hortes, Côtes de Thongue, 2022	£ 5.00	£ 6.00	£ 23.75
Pinot Blanc, Weingut Heinrichshof, Mosel, 2016	£ 5.50	£ 7.00	£ 28.50
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2021	£ 8.25	£ 9.50	£ 37.00
Riesling, Black Slate, Göttelmann, Nahe, 2021	£ 8.00	£ 9.75	£ 39.75
Sauvignon Blanc, Churton, 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
Fleurie, La Roilette Vieilles Vignes, Bernard Métrat, (Gamay), 2021	£ 8.50	£9.75	£ 38.50
Rioja, Allende, (Tempranillo), 2015	£ 9.00	£ 11.50	£ 45.75
Bourgogne Buisson Battault, Côte de Beaune, (Pinot Noir), 2018	£ 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: Wunderbar, Vienna lager, 330ml	£ 5.00
Old Speckled Hen, Pale Ale, 500ml	£ 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

£7.95

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

^{**} 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.