



# The Cherwell Boathouse

## Winter Menu

### S t a r t e r s

- Red Onion Soup, *gruyère (can be made vegan)* £7.25  
Southern Fried Partridge, *spiced lentil dahl, herb purée* £10.75  
Potato & Garlic Terrine, *herb emulsion, pickled cauliflower, chicory (can be made vegan)* £7.25  
Braised Pork Mille Feuille, *apple, celeriac, crackling* £7.25  
Confit Salmon Mi Cuit, *jerusalem artichoke sauce, crisp skin, lemon & lime salsa* £12.75  
Shellfish Roll, *brioche, pickled fennel, cornichon, dill* £7.25

### M a i n s

- Skrei Cod, *lemon, celery, heritage kale, cheese & potato emulsion* £27.75  
Braised Pork Belly, *glazed parsnip, mashed potato, pork & apple jus* £22.25  
Loin of Venison, *potato boulangère, smoked parsnip, port glazed salsify, venison jus, blackberry vinegar* £34.75  
Guinea Fowl Breast, *celeriac dauphinoise, smoked cheddar, bacon jam, pine oil* £22.25  
Striped Bass, *salsify, kalettes, cauliflower & almond veloute* £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

### D e s s e r t

- Sticky Toffee Pudding, *milk sorbet, salted caramel, honeycomb* £7.25  
Orange Chocolate Fondant, *yoghurt ice cream* £9.75  
Caramelised Pineapple (*vegan*), *coconut mousse, mint, coriander* £7.25  
Caramel Chocolate Verrine, *candied pastry, passion fruit* £7.25  
Lemon Meringue, *lime, tangerine, lemon verbena* £7.25  
Petits Fours: *fruit pastile, almond & cherry cake, chocolate fudge* £4.50

### C h e e s e s

- |  |   |
|--|---|
| Mrs Bell's Blue, <i>ewe, semi hard</i> £4.75 | Stinking Bishop, <i>cow, soft</i> £4.75 |
| Quicke's, <i>cow, hard</i> £4.75             | Ragstone, <i>goat, soft</i> £4.75       |
| Highmoor, <i>cow, soft</i> £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 + Banyuls) £13.75

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

Not available on February 14th for Dinner

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.



## The Cherwell Boathouse

| 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 |
| 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 |
| Chianti Classico Isole E Olena, (Sangiovese) 2020              | £ 11.50 | £ 14.50 | £ 57.50 |

### Beers & Ciders

|                                     |        |
|-------------------------------------|--------|
| On Tap: 1936, Swiss Lager, 330ml    | £ 5.00 |
| On Tap: Yabba Dabba Doo, IPA, 330ml | £ 5.00 |
| On Tap: Wonky, NEIPA, 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 . 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