

Spring Menu

Starters

Asparagus & Wild Garlic Soup (vegan) £7.75

Asparagus, grapefruit curd, radish, honeycomb, salad £9.75

Smoked Haddock Ballotine, lemon grass velouté, keta caviar, sea aster £7.75

Burrata, wild garlic pesto, samphire, cider crisp £7.75

Bayonne Ham, polenta, pecorino sardo, pickled tomato £7.75

Gin Cured Cod, black garlic emulsion, radish, citrus monks' beard £12.75

Mains

Black Angus Rib-Eye Steak, mushroom, tomato, triple cooked chips, beef hollandaise £34.75

Braised Lamb Neck, sprouting broccoli, pickled potatoes, garlic jus gras £25.75

Nut Roast Canneloni spiced tomato ragu, spinach, samphire, persillade £22.25

Cotswold Chicken, asparagus, braised onion, baby gem, buttermilk, new potatoes £22.25

Turbot, samphire, chickpeas, goats cheese croquette, aubergine caviar £39.75

Charred Spring Cabbage (vegan), onion purée, miso, crispy chilli, puffed rice, vegan jus £22.25

Coley, butter bean purée, broccoli, spinach, chilli £22.25

Side Orders: French Fries £4.75 Roasted New Potatoes £4.25, Broccoli £4.25

Desserts

Blood Orange Cheesecake, mandarin sorbet £7.75

Yoghurt Parfait, passion fruit sorbet, tropical fruit £7.75

Pistachio Custard Tart, macerated rhubarb £7.75

Sable Cake, passion fruit, meringue, white chocolate £7.75

Banana Split, candied banana, chocolate mousse, cocoa nibs, cognac, vanilla ice-cream £9.75

Coconut & Mango Pannacotta, tropical fruit salsa £7.75

Petits Fours: fruit pastille, coconut macaroon, chocolate fudge £4.50

Cheeses

Perl Las, blue soft (pasteurised) £4.75

Bath Soft, cow, soft (pasteurised) £4.75

Cornish Yarg, cow, semi hard (pasteurised) £4.75

Barber's 1833, hard (pasteurised) £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



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
Pouilly Fumé, Treuillet, (Sauvignon Blanc), 2022	£ 8.75	£ 11.00	£ 42.50
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, Massaya, Lebanon, (Grenache/Cinsault, Tempranillo), 2019	£ 5.75	£ 7.50	£29.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2019	£ 6.75	£ 7.75	£ 35.50
Spätburgunder, Burkheimer, Bercher, Baden, (Pinot Noir), 2019	£ 8.50	£ 10.50	£ 41.75
El Valiente, Valdaya, Ribera Del Duero, (Tempranillo), 2018	£ 9.00	£ 11.50	£ 45.75
Beaune 1er Cru Pertuisots, J-Y Devevey/Verdin, (Pinot Noir), 2018	£ 12.00	£ 15.00	£ 59.50

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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

Cocktails

Alabazam	£13.75
French 75	£ 16.75
Margarita	£ 12.75
Sour (Gin, Whisky, Cognac or Amaretto)	£ 12.75
Daiquiri	£ 11.50
Negroni	£ 12.75
Vodka Martini	£ 12.75
Espresso Martini	£ 12.75