



## The Cherwell Boathouse

# Sunday Spring Menu

### Starters

Gazpacho (*vegan*) £7.75

Chicken Terrine, *onion jam, crisp bread* £7.75

Crab Cakes, *elderflower, avocado, coriander* £15.75

Smoked Baba Ganoush (*vegan*), *lavosh crackers, pomegranate, pickled vegetables* £7.75

Octopus Carpaccio, *orange, chilli, cucumber* £7.75

Merguez Sausage, *charred red pepper, broad beans, orange, feta* £10.75

### Sunday Roast

Cotswold Chicken Breast, £23.50

Sea Bream, *butter sauce*, £23.50

Spring Lamb Leg, £26.25

Longhorn Sirloin Beef, £30.75

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

### Mains

Orzo Pasta, *pickled onion, heritage tomatoes, grelots, aged parmesan* £22.25

Monkfish Coconut Curry, *lemon, sweet potato, chilli, green beans* £34.75

BBQ Jack Fruit (*vegan*), *sweetcorn, guacamole, tomato salsa* £22.25

### Desserts

Key Lime Pie, *passion fruit sorbet* £7.75

Pistachio Cake, *poached peach, yoghurt sorbet* £7.75

Cherry Soup (*can be made vegan*), *crème fraiche, candied almond* £7.75

Strawberry Tiramisu, *marsala wine, vanilla, cocoa nib tuile* £9.75

Chocolate Crèmeux, *caramel latte sauce* £7.75

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

### Cheeses

Mrs Bell Blue, *ewe, semi hard (pasteurised)* £4.75

Bath Soft, *cow, soft (pasteurised)* £4.75

Cornish Yarg, *cow, semi hard (unpasteurised)* £4.75

Rachel, *goat, semi hard (unpasteurised)* £4.75

Waterloo, *cow, semi soft (unpasteurised)* £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

**\*\* 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.30/05



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### Cocktails

Hugo Spritz	£14.75	Daiquiri	£ 11.50
French 75	£ 16.75	Negroni	£ 12.75
Margarita	£ 12.75	Vodka Martini	£ 12.75
Sour (Gin, Whisky, Cognac or Amaretto)	£ 12.75	Espresso Martini	£ 12.75

### Sparkling

		125ml	Bottle
Gusbourne, Brut, Kent, 2020		£ 12.00	£ 62.50
Gusbourne, Rosé, Kent, 2019		£ 14.00	£ 71.00
Champagne Pol Roger, Brut Reserve, NV		£ 17.00	£ 82.50

### White

	125ml	175ml	Bottle
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2022	£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2021	£ 6.00	£ 8.75	£ 29.50
Grauer Burgunder (Pinot gris), P.Anheuser Nahe, 2022	£ 6.50	£ 8.25	£ 34.00
Riesling, Black Slate, Göttelmann, Nahe, 2022	£ 8.00	£ 9.75	£ 39.75
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2022	£ 8.75	£ 11.00	£ 42.50
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2021	£ 11.50	£ 15.00	£ 61.75

### Rosé

	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2023	£ 6.50	£ 8.25	£ 34.00

### Red

	125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2020	£ 5.50	£ 7.00	£ 25.75
Gamay, Dom. Villamaine, Loire, 2021 (chilled!)	£ 6.00	£ 8.75	£ 29.50
Le Colombier, Massaya, Lebanon, (Grenache/Cinsault, Tempranillo), 2020	£ 7.25	£ 9.50	£36.75
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2019	£ 7.75	£ 10.25	£ 42.50
El Valiente, Valdaya, Ribera Del Duero, (Tempranillo), 2018	£ 9.75	£ 13.50	£ 50.75
Beaunes 1er Cru Les Pertuisot, (Pinot Noir) 2018	£13.00	£18.00	£74.50

### Soft Drinks

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

### Beers & Ciders

On Tap: 1936, Swiss Lager, 330ml	£ 5.00
On Tap: Yabba Dabba Doo, IPA, 330ml	£ 5.00
Doom Bar, Amber Ale, 500ml	£ 6.00
Henry Westerns, Vintage Cider, 500ml	£ 6.50