

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, root vegetable purée

Mains

Orzo Pasta, pickled onion, heritage tomatoes, grelots, aged parmesan £22.25 Monkfish Coconut Curry, lemon, sweet potato, chilli, green beans £34.75 Pulled 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 Crémeux, 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

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

Waterloo, cow, semi soft (unpasteurised) £4.75

Sharing Board (5cheeses) £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



The Cherwell Boathouse

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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		Beers & Ciders			
Tonic Water	£ 2.75	On Tap: 1936, Swiss La	ager, 330n	nl	£ 5.00
Soda Water & Fresh lime	£ 2.75	On Tap: Yabba Dabba Doo, IPA, 330ml		£ 5.00	
Rose Water Lemonade £ 3.75 Doom Bar, Amber Ale, 500ml			£ 6.00		
Sparkling Raspberry	£ 3.75	Henry Westerns, Vintage Cider, 500ml		£ 6.50	
Elderflower Pressé	£ 3.75				
Juices (Apple, Orange, Pineapple or Cranber	rry) £ 2.25				