

### The Cherwell Boathouse

# Late Summer Sunday Menu

#### Starters

Chilled Cucumber Soup (vegan) £7.75 Ham Hock Terrine, piccalilli, crisp bread £7.75 Seared Beef Carpaccio, wasabi emulsion £10.75

Summer Vegetable Salad (can be made vegan), truffle emulsion, pecorino, baby herbs £7.75

Mackerel, sauce gribiche, horseradish, chive oil £7.75

## 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), roasted red onion carrots, cabbage, cauliflower cheese, onion purée

#### Mains

Chana Masala, (can be made vegan), spinach, yoghurt, coriander, pickled lemon £22.25

Brill, apple & lemongrass purée, raz el hanout spiced cous cous £40.75

Red Lentil Moussaka (can be made vegan), chilli, tomato, cheddar sauce, coriander £22.25

#### Desserts

Banana Parfait, salted peanut, caramelised banana £7.75
White Chocolate Oreo Cheesecake, sourdough ice cream £7.75
Pimm's Jelly (vegan), cucumber, orange, strawberry, mint £7.75
Blueberry Eclair, Crème pâtissère, tonka bean ice cream £9.75
Chocolate Tart, rosemary ice cream, blackberry £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 (pasteurised) £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



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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
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White			125ml	175ml	Bottle
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023			£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2021			£ 6.00	£ 8.75	£ 29.50
Blanc de Noir (Pinot noir), P.Anheuser Nahe, 2021			£ 6.50	£ 8.25	£ 34.00
Sauvignon Blanc, Churton, Marlborough, 2022			£ 7.50	£ 10.00	£ 42.00
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2022			£ 7.75	£ 10.25	£42.50
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2021			£ 11.50	£ 15.00	£ 61.75
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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
Trepat 12 @, Carles Andreu, Conca de Barberà, 2020 (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) 2020			£13.00	£18.00	£74.50
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Soft Drinks		Beers & Ciders			
Tonic Water	£ 2.75 On Tap: 1936, Swiss Lager, 330ml		£ 5.00		
Soda Water & Fresh lime	£ 2.75	On Tap: Daydreamer, Session Ale, 330ml		al £ 5.00	
Rose Water Lemonade	£ 3.75	On Tap: Yabba Dabba Doo, IPA, 330ml		£ 5.00	
Sparkling Raspberry	£ 3.75	,		£ 7.00	
Elderflower Pressé	£ 3.75	Henry Westons, Vintag	ge Cider,	500ml	£ 7.80
Juices (Apple, Pineapple or Cranberry)	£ 2.25				