



The Cherwell Boathouse

Autumn Menu

Starters

- Jerusalem Artichoke Soup (*vegan*) £7.75
Pheasant Tarte Tatin, *wild mushroom sauce, pine oil* £7.75
Cured Pollock, *buttermilk, pumpkin, lemon, almond, crisp capers* £7.75
Fig & Beetroot Salad (*vegan*), *pumpkin seed pesto, bread tuile* £7.75
Tempura Soft Shell Crab, *miso hollandaise, crispy chilli slaw, lime* £14.50
Breaded Venison Fritters, *smoked cheddar sauce, crisp kale* £11.50

Mains

- Slow Braised Beef, *mashed potato, heritage carrot, wilted greens, beef jus* £22.25
Creedy carver duck breast, *pomme pavé, baby leek, kirsch soaked griottine sauce* £34.75
Partridge Breast, *black lentils, root vegetables, Jerusalem artichoke, game jus* £22.25
Cod, *pomme mousseline, pickled red cabbage, kohlrabi, hazelnut* £30.75
Silver Mullet, *heritage kale, celeriac horseradish pureé, cheesy potato gratin* £22.25
Jack-be-Little Pumpkin (*vegan*), *kohlrabi, almond, leek, quinoa, pumpkin sauce* £22.25
Mushroom gnocchi, *cep & madeira purée, pickled mushrooms, black garlic, broccoli, lovage* £22.25
Side Orders: French Fries £4.75 – Roasted New Potatoes £4.25 – Broccoli £4.25

Desserts

- Blackberry Delice, *biscoff ice cream* £7.75
Sticky Toffee Pudding, *caramelised bananas, milk sorbet, salted caramel sauce* £7.75
Waffles, *candied almond, fig, maple syrup* £9.50
Orange Treacle Tart, *lemon curd* £7.75
Baked Apple Crepes (*vegan*), *walnuts, caramelised Calvados sauce* £7.75
Petits Fours: *fruit pastille, coconut macaroon, chocolate fudge* £4.50

Cheeses

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| Mrs Bell Blue, <i>ewe, semi hard (pasteurized)</i> £4.75 | Bath Soft, <i>cow, soft (pasteurised)</i> £4.75 |
| Cornish Kern, <i>cow, semi hard (pasteurised)</i> £4.75 | Dazel Ash, <i>goat, soft (pasteurised)</i> £4.75 |
| Waterloo, <i>cow, semi soft (unpasteurised)</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 + 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	Negroni	£ 12.75
French 75	£ 16.75	Vodka Martini	£ 12.75
Sour (Gin, Whisky, Cognac or Amaretto)	£ 12.75	Espresso Martini	£ 12.75
Daiquiri	£ 11.50		

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), 2023	£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2023	£ 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, 2023	£ 7.75	£ 10.25	£ 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
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), 2020	£ 7.75	£ 10.25	£ 42.50
El Valiente, Valdaya, Ribera Del Duero, (Tempranillo), 2020	£ 9.75	£ 13.50	£ 50.75
Beaunes 1er Cru Les Pertuisot, (Pinot Noir) 2020	£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: Daydreamer, Session Ale, 330ml	£ 5.00
On Tap: Yabba Dabba Doo, IPA, 330ml	£ 5.00
Doom Bar, Amber Ale, 500ml	£ 7.00
Henry Westons, Vintage Cider, 500ml	£ 7.80