

Winter Menu

Starters

Caramelised Cauliflower Soup (vegan) £7.75

Mackerel, fennel & orange chutney, chicory, harissa spiced couscous £7.75

Truffled Potato Salad (can be made vegan), walnut, celery, shallot, potato tuile £7.75

Langoustine Ravioli, kohlrabi fondant, chive veloute, crustacean oil £12.75

Game Terrine, root vegetables slaw, smoked parsnip £7.75

Seared Venison, lapsang souchong tea, collard greens, pomegranate, paysanne vegetables £11.75

Mains

Pheasant Schnitzel, wild mushroom sauce, gruyère, capers, rosti potato £22.25

Glazed Butternut Squash (can be made vegan), smoked mascarpone, pickled celery, walnut crumble £22.25

Pork Loin, pancetta scones, king cabbage, jerusalem artichoke ketchup, apple, pork jus £22.25

Gurnard, white bean purée, romesco cauliflower, kalettes, lemon gremolata £22.25

Beef Short Rib Pappardelle, celery, madeira, heritage carrot, aged parmesan, winter truffle £31.75

Onion Tart chicory, vegetable crisps, sauce soubise £22.25

Skrei cod, confit potato, mussels, heritage, chorizo jam £29.75

Side Orders: Roasted New Potatoes £4.25 Broccoli £4.25 French Fries £4.50

Desserts

Banoffee Pie £7.75

Bitter Chocolate Fondant, vanilla ice cream, (please allow 15min) £9.75

Sticky Blood Orange Pudding, orange marmalade, almond, greek yoghurt £7.75

Apple Terrine (can be made vegan), salted caramel popcorn, kraken rum sorbet £7.75

Rhubarb & Custard, coconut granola, rhubarb sorbet £7.75

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

Cheeses

Sussex Blue, cow, strong hard blue, (pasteurised) £4.75 Ashmore, cow, hard, (unpasteurised) £4.75

Cornish Yarg, cow, semi hard (unpasteurised) £4.75 Barber's Cheddar Truckle, cow, hard (pasteurised) £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. 27/9



The Cherwell Boathouse

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	Salted Caramel Ma	rtini		£ 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), 2023			£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2023			£ 6.00	£ 8.75	£ 29.50
Quinta de la Rosa, (Códega do Larinho, Viosinho, Gouveio) Douro, 2023			£ 7.25	£ 9.50	£ 35.75
Sauvignon Blanc, Churton, Marlborough, 2022			£ 7.50	£ 10.00	£ 42.00
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2023			£ 7.75		£ 42.50
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2021					£ 61.75
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Rosé			125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2023			£ 6.50	£ 8.25	£ 34.00
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Red			125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2020			£ 5.50	£ 7.00	£ 25.75
Trepat 12 @, Carles Andreu, Conca de Barberà, 2020			£ 6.00	£ 8.75	£ 29.50
Le Colombier, Massaya, Lebanon, (Grenache/Cinsault/Tempranillo), 2020			£ 7.25	£ 9.50	£36.75
La Rosa, Quinta de la Rosa, Douro, (Touriga National), 2021			£ 7.50	£ 9.75	£ 39.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2020			£ 7.75	£ 10.25	£ 42.50
Beaunes 1er Cru Les Pertuisot, (Pinot	Noir) 2020		£13.00	£18.00	£74.50
Soft Drinks		Beers & Ciders			
Tonic Water £ 2.75 On Tap: 1936, Swiss Lager, 330ml				ıl	£ 5.50
Soda Water & Fresh lime	£ 2.75	On Tap: Ox Blood, Red IPA, 330ml			£ 5.50
Rose Water Lemonade	£ 3.75	On Tap: Yabba Dabba Doo, IPA, 330ml			£ 5.50
Sparkling Raspberry	£ 3.75	Doom Bar, Amber Ale, 500ml (Bottle)			£ 7.00
Elderflower Pressé	£ 3.75	Henry Westons, Cider	, 500ml (Bo	ottle)	£ 7.80
Juices (Apple, Orange, Pineapple or Cranber	ry) £ 2.25				