

Valentine's Menu 2025

2 courses from £39.50, 3 from £49.25

Starters

Caramelised Cauliflower Soup (vegan)

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

Burrata, bbq purple sprouting, potato tuile, pomegranate dressing

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

Game Terrine, root vegetables slaw, smoked parsnip

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

Mains

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

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

Creedy Carver Duck Breast, thymne glazed potato fondant, beetroot, goats curd, blackberry jus (£4.75 supp.)

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

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

Onion Tart, chicory, vegetable crisps, sauce soubise

Skrei Cod, confit potato, mussels, heritage kale, chorizo jam

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

Desserts

Banoffee Pie

Black Forest In A Glass, chocolate, cherry, kirsh

Sticky Blood Orange Pudding, orange marmalade, almond, coconut yoghurt

Apple Terrine (can be made vegan), salted caramel popcorn, apple & kraken sorbet

Rhubarb & Custard, coconut granola, rhubarb sorbet

Petits Fours: fruit pastille, coconut macaroon, chocolate fudge

Cheeses

Beauvale Blue, cow, soft blue,(pasteurised) £4.75

Cornish Yarg, cow, semi 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



The Cherwell Boathouse

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	£ 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			£ 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 & Cider	S		
Tonic Water £ 2.75 On Tap: 1936, Swin		ss Lager, 330ml		£ 5.50	
Soda Water & Fresh lime	£ 2.75 On Tap: Ox Blood, Red IPA, 330		, 330ml	£ 5.50	
Rose Water Lemonade	£ 3.75 On Tap: Yabba Dabba Doo, IPA, 330ml			ıl £5.50	
Sparkling Raspberry £ 3.75 Doom Bar, Amber Ale, 500ml (Bottle				ıl (Bottle)	£ 7.00
Elderflower Pressé £ 3.75 Henry Westons, Cider, 500ml (B				ıl (Bottle)	£ 7.80

 $\label{eq:Juices} Juices \ (\text{Apple, Orange, Pineapple or Cranberry}) \qquad \pounds \ 2.25$