

Spring Menu

Starters

White Onion & Parmesan soup £7.75

Asparagus, spring onion hummus, pickled lemon, crisp bread (Vegan) £7.75

Confit Sea Trout, buttermilk, chive oil, heritage radish, pearl couscous, watercress £7.75

Tempura Prawns, wasabi pannacotta, yuzu dressing, mango salsa £13.75

Poached Lamb Meatballs, green spring vegetable broth, rosemary, greek yoghurt £9.75

Chicken Enchilada, avocado, jalapeño, coriander, lime, sour cream £7.75

Mains

Breast of Cotswold Chicken, mashed potato, wild garlic, green asparagus, lemon jus gras £23.25

Rump of Lamb, crisp pomme anna, glazed heritage carrot, apricot, rosemary jus £28.00

Crisp Skin Pork Belly, pomme mousseline, samphire, charred spring cabbage, herb oil £23.25

Caramelised Fillet of Turbot, purple sprouting broccoli, jersey royal, spring onion, tartare hollandaise sauce £36.75

Poached Coley, sunblushed tomato purée, fennel slaw, parmesan polenta, baby basil £23.25

Red Lentil Moussaka (can be made vegan) chilli, tomato, chedddar sauce gratin, coriander leaves £23.25

Vegan Nut Roast, baby vegetables, asparagus spears, umami sauce £23.25

Side Orders: French Fries £4.75 – Roasted New Potatoes £4.25 – Broccoli £4.25

Desserts

Black Forest In A Glass, cherry, chocolate, kirsch syrup £7.75

Hazelnut Paris Brest, vanilla & praline mousse £9.75

Plum almond tart, clotted cream ice cream £7.75

Key lime pie, glazed meringue, mango sorbet £7.75

Peanut Butter Cookie Sandwich (vegan), dark chocolate sorbet £7.75

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

Cheeses

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

Ashmore, cow, hard, (unpasteurised) £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

** 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.01/04



The Cherwell Boathouse

Cocktails

French 75 \pounds 16.75 Vodka Martini \pounds 12.75 Sour (Gin, Whisky, Cognac or Amaretto) \pounds 12.75 Espresso Martini \pounds 12.75 Daiquiri \pounds 11.50 Salted Caramel Martini \pounds 12.75 Sparkling Susbourne, Brut, Kent, 2020 \pounds 12.50 \pounds 12.00 \pounds 62.50 Gusbourne, Rosé, Kent, 2019 \pounds 14.00 \pounds 71.00 Champagne Pol Roger, Brut Reserve, NV \pounds 17.00 \pounds 82.50 White Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023 \pounds 5.50 \pounds 7.00 \pounds 25.75 Verdelho, Terra d'Alter, Alentejano, 2023 \pounds 6.00 \pounds 8.75 \pounds 30.50
Daiquiri £ 11.50 Salted Caramel Martini £ 12.75 $ \begin{array}{c ccccccccccccccccccccccccccccccccccc$
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
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
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
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
Champagne Pol Roger, Brut Reserve, NV \pounds 17.00 \pounds 82.50 White $125ml$ $175ml$ Bottle Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023 \pounds 5.50 \pounds 7.00 \pounds 25.75
White 125ml 175ml Bottle Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023 £ 5.50 £ 7.00 £ 25.75
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2023 £ 5.50 £ 7.00 £ 25.75
<u> </u>
Verdelho Terra d'Alter Alenteiano 2023
* Clacino, Terra a Paren, Arentejano, 2025 £ 50.00 £ 0.75 £ 50.00
Quinta de la Rosa, (Códega do Larinho, Viosinho, Gouveio) Douro, 2023 £ 7.25 £ 9.50 £ 35.75
Sauvignon Blanc, Churton, Marlborough, 2022 £ 8.00 £ 11.00 £ 43.50
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2023 £ 8.25 £11.25 £44.00
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2021 £ 11.50 £ 15.00 £ 59.95
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
Nero d'Avola, Bio, Sensale, Sicily, 2023 £ 6.00 £ 8.75 £ 29.50
eq:lem:lem:lem:lem:lem:lem:lem:lem:lem:lem
La Rosa, Quinta de la Rosa, Douro, (Touriga National), 2021 £ 7.50 £ 9.75 £ 40.25
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2020 £ 8.50 £ 11.50 £ 46.50
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 £ 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, 500 ml (Bottle) £ 7.00
Elderflower Pressé £ 3.75 Henry Westons, Cider, 500ml (Bottle) £ 7.80
Juices (Apple, Orange, Pineapple or Cranberry) £ 2.25