



The Cherwell Boathouse

Autumn Menu

Starters

- Butternut Squash & Almond Soup (*vegan*) £8.00
- Rabbit Loin, *glazed dumpling, root vegetable crisp, Jerusalem artichoke* £12.75
- Game Terrine, *celeriac remoulade, walnut* £8.00
- Steamed Cod, *potato, horseradish sauce, kohlrabi, watercress* £13.50
- Potato Fondant, *cep madeira purée, pickled mushrooms, moscatel vinegar* £8.00
- Smoked Haddock Paté, *grilled campagne bread, fennel slaw* £8.00

Mains

- Slow Braised Jacob's Ladder, *butter bean cassoulet, wild mushroom ragu, pickled shallot, crisp kale* £28.50
- Partridge Breast, *dashi broth, orzo, caramelised root vegetables, confit garlic* £23.75
- Loin of Venison, *cheddar croquettes, candied parsnip, cavolo nero, black onion sauce* £39.75
- Jack-Be-Little (*can be made vegan*), *apple cous cous, leek, kohlrabi, buttermilk, pumpkin velouté* £23.75
- Silver Mullet, *baby vegetables, hazelnut, bronze fennel, sauce maitaise* £23.75
- Brill, *chorizo spiced beluga lentils, pumpkin* £39.75
- Jerusalem Artichoke Risotto, *aged parmesan, lemon* £23.75
- Side Orders: Roasted New Potatoes £5.00 – Green Salad £5.00 – French Fries £5.50

Desserts

- Sticky Toffee Pudding, *caramelised banana, salted caramel, milk sorbet* £9.50
- Blackberry Delice, *lemon verbena ice cream* £8.00
- Apple Crumble Tart, *warm custard* £8.00
- Steamed Chocolate Sponge (*vegan*), *dark chocolate sauce, orange marmalade (allow 15min)* £8.00
- Peanut Butter Parfait, *chocolate crumb, cold latte sauce* £8.00
- Petits Fours: *fruit pastille, coconut macaroon, chocolate fudge* £4.75

Cheeses

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| Cashel Blue, <i>cow, soft blue, (pasteurised)</i> £4.75 | Quicke's Cheddar, <i>cow, hard (pasteurised)</i> £4.75 |
| Cornish Yarg, <i>cow, semi hard, (pasteurized)</i> £4.75 | Rachel, <i>goat semi-hard, (unpasteurised)</i> £4.75 |
| Wigmore, <i>ewe, semi soft (pasteurised)</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. 27/9



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Sparkling	125ml	Bottle
Black Chalk, Classic, Hampshire, 2022	£ 12.00	£ 62.50
Gusbourne, Rosé, Kent, 2019	£ 14.00	£ 71.00
Champagne Pol Roger, Brut Reserve, NV	£ 17.00	£ 83.50

White	125ml	175ml	Bottle
Les Enfants, Côtes de Gascogne, (Colombard /Ugni Blanc), 2025	£ 6.00	£ 7.50	£ 27.50
Riesling, Kreuznacher Narrenkappe, P.Anheuser Nahe, 2021	£ 5.75	£ 8.00	£ 31.75
Vidiano, Ayraakis, Crete, 2024	£ 6.00	£ 8.50	£ 34.00
Txakoli, Rezabal, País Vasco, 2025	£ 6.25	£ 8.75	£ 35.75
Pouilly-Fumé, Les Chants de Cri, Grebet, 2025 (Sauvignon Blanc)	£ 8.00	£ 11.00	£ 44.50
Falanghina Del Sannio, Taburno, La Rivolta, 2025	£ 8.75	£ 11.75	£ 47.75
Bourgogne 'Les Gravieres', G. Barthod, 2023 (Chardonnay)	£ 12.50	£ 17.50	£ 71.50

Rosé	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2025	£ 6.50	£ 8.25	£ 34.00

Red	125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2020	£ 6.00	£ 7.50	£ 27.50
Liatiko, Ayraakis, Crete, 2024	£ 6.00	£ 8.50	£ 34.00
Trepas 12 @, Carles Andreu, Conca de Barberà, 2024 (Chilled !)	£ 6.25	£ 8.75	£ 35.75
Fleurie, La Roquette, V V, B. Métrat, (Gamay), 2024	£ 8.00	£11.00	£ 44.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2021	£ 8.75	£ 11.75	£ 47.75
Beaune, 1er Cru Les Pertuisots, J-Y Devevey/Verdin (Pinot Noir),2019	£ 12.50	£ 17.50	£ 71.50

Soft Drinks

Tonic Water	£ 3.75
Soda Water & Fresh lime	£ 2.75
Rose Water Lemonade	£ 3.80
Sparkling Raspberry	£ 3.80
Elderflower Pressé	£ 3.80
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25

Beers & Ciders

On Tap: 1936, Swiss Lager, 330ml	£ 5.75
On Tap: Ox Blood, Red IPA, 330ml	£ 5.75
On Tap: Yabba Dabba Doo, IPA, 330ml	£ 5.75
Old Speckled Hen, EPA, 500ml (Bottle)	£ 6.75
French Cider, Brittany, 330ml	£ 5.75