



The Cherwell Boathouse

Sunday Lunch Menu

Starters

Gazpacho (vegan) £8.00

Caesar Salad, *marinated chicken, parmesan, lardons, croutons* £8.00

Seared Yellowfin Tuna, *teriyaki, fennel & carrot slaw, radish, crispy shallots, wasabi emulsion* £15.75

Confit Chalk Stream Trout, *ricotta, tomato salsa, mustard leaf* £8.00

Caramelised Carrots (vegan) *cashew nut labneh, garlic, chick pea, harissa* £8.00

Duck & Pistachio Terrine, *onion relish, crisp bread* £12.75

Sunday Roast

Longhorn Beef Sirloin £31.75

Leg of lamb £28.50

Cotswold Chicken Breast £23.75

Sea Bream £23.75

*All roast served with yorkshire pudding, roast potatoes, (fish with new potatoes),
carrots, roasted red onion, cabbage, creamed leeks, sweet potato purée*

Mains

Halibut, *quinoa, pickled vegetables, watercress, salsa verde* £39.75

Red Lentil Moussaka (*can be made vegan*), *chilli, tomato, cheddar sauce, coriander* £23.75

Asparagus Risotto, *sunblushed tomato, spring onion, parmesan* £23.75

Desserts

Coconut Pannacotta (vegan), *passion fruit, pineapple, orange* £8.00

Chocolate Tart, *rosemary ice cream* £8.00

Cherry Clafoutis, *hazelnut, sour cherry sorbet* £8.00

Amaretti Stuffed Peach *almond, zabaione, Marsala wine* £8.00

Petits Fours: *fruit pastille, coconut macaroon, chocolate fudge* £4.75

Cheeses

Cashel Blue, *sheep semi soft blue, (pasteurised)* £4.75

Bath Soft, *cow, soft (pasteurised)* £4.75

Cornish Yarg, *cow, semi hard, (pasteurised)* £4.75

Rachel, *goats, hard, (unpasteurised)* £4.75

Wigmore, *sheep, semi soft (pasteurised)* £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
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2024	£ 5.50	£ 7.00	£ 26.75
Vilana, Ayraakis, Crete, 2024	£ 5.75	£ 7.50	£ 29.50
Riesling, Kreuznacher Narrenkappe, P.Anheuser Nahe, 2021	£ 6.00	£ 8.25	£ 34.00
Pouilly-Fumé, Les Chants de Cri, Grebet, 2025 (Sauvignon Blanc)	£ 8.00	£ 11.00	£ 44.50
Falaghina del Sannio Taburno, Fattoria La Rivolta, 2024	£ 8.75	£ 11.75	£ 47.75
Mâcon 'Les Cras', O. Merlin (Chardonnay), 2022	£ 12.50	£ 17.50	£ 71.50

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	£ 26.75
Liatiko, Ayraakis, Crete, 2024	£ 5.75	£ 7.50	£ 29.50
Mencia, Benito Santos, Monteri, Galicia, 2023	£ 6.00	£ 8.25	£ 34.00
Fleurie, La Roilette, V V, B. Métrat, 2024	£ 8.00	£ 11.00	£ 44.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2021	£ 8.75	£ 11.75	£ 47.75
Barbaresco, Sanadaive, Adriano, (Nebbiollo) 2020	£ 12.50	£ 17.50	£ 71.50

Soft Drinks		Beers & Ciders	
Tonic Water	£ 3.75	On Tap: 1936, Swiss Lager, 330ml	£ 5.75
Soda Water & Fresh lime	£ 2.75	On Tap: Ox Blood, Red IPA, 330ml	£ 5.75
Rose Water Lemonade	£ 3.80	On Tap: Yabba Dabba Doo, IPA, 330ml	£ 5.75
Sparkling Raspberry	£ 3.80	Old Speckled Hen, EPA, 500ml (Bottle)	£ 6.75
Elderflower Pressé	£ 3.80	French Cider, Britany, 330ml	£ 5.75
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25		