

The Cherwell Boathouse

Spring Sunday Lunch Menu

Starters

White Onion & Parmesan soup £7.75

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

Sunday Roast

Cotswold Chicken Breast, £23.50

Coley, butter sauce, £23.50

Spring Lamb Leg, £26.25

Longhorn Sirloin Of Beef, £30.75

All roast served with yorkshire pudding, roast potatoes (fish with new potatoes), roasted red onion, carrots, cabbage, root vegetable mash, sweet potato purée

Mains

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

Turbot, purple sprouting broccoli, jersey r oyal, spring onion, tartare hollandaise sauce £39.75

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

Yorkshire Blue, cow, soft blue,(unpasteurised) £4.75

Beech Wood, cow, smoked, hard, (pasteurised) £4.75

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

Rachel, goat, semi hard, (unpasteurised) £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



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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 Mart		ini		£ 12.75	
Daiquiri	£ 11.50	Salted Carame	l Martini		£ 12.75
Sparkling			1251		Pattle
Pet. Nat. 'Chablis', 821 days, Blanc de Blanc, (Chardonnay)			125ml		Bottle £ 60.00
Gusbourne, Rosé, Kent, 2019			£ 11.50 £ 14.00		£ 71.00
Champagne Pol Roger, Brut Reserve, NV			£ 17.00		£ 82.50
Champagne 1 of Roger, Brack Reserve,	•		217.00		2 02.00
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	£ 29.75
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
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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
Nerello Mascalese, Due Terre, Mount Etna, Sicily, 2019			£ 7.00	£ 9.25	£ 38.50
Le Colombier, Massaya, Lebanon, (Grenache/Cinsault/Tempranillo), 2020			£ 7.25	£ 9.50	£39.75
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 & Cide	ers		
Tonic Water	£ 2.75	On Tap: 1936, Sw	iss Lager, 3	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 Da	abba Doo,	IPA, 330m	ıl £5.50
Sparkling Raspberry	£ 3.75	Doom Bar, Amber Ale, 500ml (Bottle)			£ 7.00
Elderflower Pressé	£ 3.75	Henry Westons, C	Cider, 500m	ıl (Bottle)	£ 7.80
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25				