



The Cherwell Boathouse

Sunday Lunch Menu

Starters

Pea Soup (*vegan*) £8.00

Bayonne Ham, *grilled peppers, potato crisp, paprika dressing* £11.50

Open Mullet & Squid Burger, *dill pickles, brioche, aioli* £8.00

Soft-Shell Crab Bao Bun, *crispy chilli, pickled cabbage, coriander* £12.75

Asparagus, *wild garlic pesto, crisp bread, confit egg yolk* £8.00

Chicken & Leek Terrine, *potato salad* £8.00

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

Brill, *quinoa, pickled vegetables, watercress, romesco sauce* £39.75

Paneer Makhani (*can be made vegan*), *spinach, cauliflower, potato, coriander* £23.75

Tomato Risotto, *parmesan, butter, burrata* £23.75

Desserts

Frozen Banana Parfait, *peanut, caramel, tuile* £8.00

Key Lime Pie, *mango purée, Italian meringue* £8.00

Pistachio Tart, *lemon granita* £8.00

Black Forest in a Glass, *chocolate, cherry, kirsch* £10.75

Chocolate Cake (*vegan*), *chocolate sauce, mint* £8.00

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

Cheeses

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

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

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

Rachel, *goat, semi 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	£ 82.50

White	125ml	175ml	Bottle
Terres Basses, Côtes de Gascogne, (Colombard /Ugni Blanc), 2024	£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 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, F & V Grebet, (Sauvignon Blanc), 2024	£ 8.00	£ 11.00	£ 43.50
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2023	£ 8.50	£ 11.50	£ 47.00
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	£ 25.75
Cabané, Povero, Langhe, (Nebbiollo,/Cabernet/Barbera), 2022	£ 6.50	£ 8.75	£ 35.75
Fleurie, La Roilette, V V, Bernard Métrat, (Gamay) 2024	£ 7.25	£ 9.50	£39.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2021	£ 8.50	£ 11.50	£ 47.00
Beaunes 1er Cru Les Pertuisot, (Pinot Noir) 2019	£ 13.00	£ 18.00	£ 74.50

Soft Drinks		Beers & Ciders	
Tonic Water	£ 3.75	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	£ 3.80	On Tap: Yabba Dabba Doo, IPA, 330ml	£ 5.50
Sparkling Raspberry	£ 3.80	Old Speckled Hen, EPA, 500ml (Bottle)	£ 7.00
Elderflower Pressé	£ 3.80	French Cider, Britany, 330ml	£ 5.75
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25		