

# Autumn Menu

#### Starters

Puy Lentil Soup (vegan) £7.75

Fish Arancini, fennel, lemon verbena, brown butter hollandaise £7.75

Duck & Pistachio Terrine, mushroom chutney, crisp bread £9.75

Heritage Beetroot Salad, rosary ash goats cheese, beetroot syrup, walnut, shallot £7.75

Pheasant Sausage Roll, jerusalem artichoke ketchup, onion jam £7.75

Smoked Eel, potato, horseradish, kohlrabi, sea herb salad £12.95

#### Mains

Partridge Breast, white bean cassoulet, pancetta, wild mushrooms, jerusalem artichoke, lovage £23.25

Braised Salt Beef Brisket, truffle pomme mousseline, braised carrot, pickled red cabbage £23.25

Loin of Venison, juniper braised dumpling, fig, glazed onion, roasted squash purée, game jus £36.75

Cep Mushroom Risotto, pickled wild mushroom, madeira, aged parmesan £23.25

Halibut, heritage kale, potato dumpling, celery, comte cheese sauce £32.75

Coley, creamed leek, purple potato crisp, black garlic, hazelnuts £23.25

Jack-be-Little (can be made vegan), butternut squash velouté, buttermilk, allium and herb couscous £23.25

Side Orders: French Fries £5.00– Roasted New Potatoes £4.50 – Green Salad £4.50

### Desserts

Sticky Toffee Pudding, salted caramel sauce, honeycomb, milk & honey sorbet £9.75

Lemon & Coconut Posset (vegan), passion fruit, kiwi, mango £7.75

Orange Treacle Tart, lemon curd £7.75

Baked Blackberry Cheescake, biscoff ice cream £7.75

Steamed Chocolate Sponge, caramel chocolate sauce, burnt orange purée, cocoa nib tuile £7.75

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

#### Cheeses

Cashel Blue, cow, soft, (pasteurised) £4.75

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

Bath Soft, cow, semi-soft (pasteurised) £4.75

Stinking Bishop, cow, soft, (pasteurised) £4.75

Rachel, goat, semi hard, (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



## The Cherwell Boathouse

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), 2023			£ 5.50	£ 7.00	£ 25.75
Verdelho, Terra d'Alter, Alentejano, 2023			£ 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, 2023			£ 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), 2022			£ 11.50	£ 15.00	£ 59.95
Rosé			125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2023			£ 6.50	£ 8.25	£ 34.00
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Red			125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2020			£ 5.50	£ 7.00	£ 25.75
Nerello Mascalese, Paolini, Sicily, 2024			£ 5.75	£ 7.50	£ 29.50
Cabané, Povero, Langhe, (Nebbiollo,/Cabernet/Barbera), 2022			£ 6.50	£ 8.75	£ 35.75
Fleurie, La Roilette, V V, Bernard Métrat, (Gamay) 2023			£ 7.25	£ 9.50	£39.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah), 2021			£ 8.50	£ 11.50	£ 46.50
Beaunes 1er Cru Les Pertuisot, (Pinot Noir) 2019			£ 13.00	£ 18.00	£ 74.50
Soft Drinks	oft Drinks Beers & Ciders				
Tonic Water £ 3.75 On Tap: 1936, Swis		s Lager, 330ml		£ 5.50	
Soda Water & Fresh lime	£ 2.75 On Tap: Ox Blood, Re		Red IPA	, 330ml	£ 5.50
Rose Water Lemonade	£ 3.80 On Tap: Yabba Dabba Doo, IPA, 330ml		nl £ 5.50		
Sparkling Raspberry	£ 3.80 Old Speckled Hen, EPA, 500ml (Bottle)			£ 7.00	
Elderflower Pressé	r Pressé £ 3.80 French Cider, Brita		ny, 330ml		£ 5.75
Juices (Apple, Orange, Pineapple or Cranberry)	£ 2.25				