

# MENU

## •• To Start ••

✓ Celeriac, Apple & Watercress Soup — £6  
home made bread

GF Pressed Confit of Rabbit. — £7  
carrot & caraway seed salad

Grilled Tiger Prawns — 5 -£8.5 10 -£16.5  
home made bread, saffron aioli, lemon.

GF Carpaccio of Beef — £8  
crumbled black bomber, pickled horseradish, radish leaves

Smoked Tuna — £7  
roast tomatoes, red onion & bread salad. Thyme & sea salt

✓ GF Watermelon & Feta — £6.5  
dressed sunflower leaves

## Salads / Pub Favourites

Eagle Ale Battered Hake — £14  
sea salt & black pepper hand cut chips, crushed peas,  
tartare sauce, lemon

GF Honey Roast Ham — £12  
free range eggs, hand cut chips

Pint of Prawns — £10  
shell-on prawns, coronation mayo, crusty bread

Ploughmans — £13.5  
'Heyford' honey glazed ham, cobblers mature Cheddar,  
scotch egg, bread, pickles

Grilled Chicken Caesar Salad — £13.5  
cos lettuce, soft boiled egg, aged Parmesan, bacon,  
anchovy, croutons, caesar dressing

✓ GF Grilled Halloumi & Roasted Vegetable Salad — £12  
giant couscous, pomegranate dressing

## •• Nibbles / Choose Three for £10 ••

✓ Halloumi Sticks — £4  
homemade ketchup

✓ Hummous — £4  
crisp sourdough slices

✓ GF Onion Bhaji — £3  
raita

Crispy Sweetbreads — £4  
tartare sauce

Spicy Whitebait — £4  
lime

Potted Crab — £4  
crisp sour dough slices

## •• Bread ••

✓ Stone Baked Flat Bread — £5

with rosemary & garlic butter - add cheese for £1

✓ Homemade Selection of Artisan Bread — £5.5  
with local extra virgin rapeseed oil & balsamic vinegar.

## •• For Main ••

Grilled Rump of Lamb — £18  
fried sweetbreads, crisp potatoes, asparagus. goats cheese  
curd & mint

Wild Boar Chop — £18.5  
black pudding chorizo, grilled apple, crispy nero cabbage,  
truffle mash

GF Hot Smoked Salmon — £17.5  
warm new potato salad, baby leeks, sorrel creme fraiche

✓ Spinach & Chickpea Samosa — £12.5  
lentil dahl, tandoori beetroot skewer, chopped salad.

Catch of the Day — MARKET PRICE  
ask for today's fish dish, fresh from our suppliers

## •• Rotisserie & Chargrill ••

GF Rotisserie Pork Belly — £17  
thyme, lemon, fennel seeds, rotisserie potatoes, leeks, nero  
cabbage, red wine jus

GF Half Rotisserie Chicken — £13  
hand cut chips, coleslaw

9 oz Beef Burger — £13  
toasted brioche bun, pickle mayo, red onion, gherkin,  
handcut chips, home-made ketchup  
- Top your burger with..... Onion Chutney, Cheese, Bacon,  
Chorizo or Blue Cheese £1 each -

✓ Portobello Mushroom Burger — £11.5  
goats cheese, toasted brioche bun, pickle mayo, red onion,  
gherkin, handcut chips, home-made ketchup

GF Flat Iron Steak — £18.5  
cooked rare. hand cut chips, portobello mushroom. choose  
peppercorn, blue cheese sauce or aioli.

GF 10oz Rib Eye Steak — £24  
handcut chips, portobello mushroom, grilled plum tomato,  
house butter  
- change the house butter for peppercorn, blue cheese  
sauce or aioli for £1.5 -

\*\*Chef's recommendations

## •• On the Side ••

hand cut chips - £3 / buttered new potatoes - £3 / buttered  
nero cabbage - £3 / mixed salad - £3 / coleslaw - £3 /  
sweet potato fries £4

## •• Flatbread Pizzas ••

Hand Rolled, or Can be Folded as a Calzone

✓ Narrow Boat Margherita — £8  
fresh tomato sauce, mozzarella  
then add your toppings

smoked bacon £2 / black pudding chorizo £2 / spicy  
beef £2 / salami £2 / prawns £2 / peppered hake £2 /  
mushroom £1 / Stilton £1.5 / halloumi £1.5 / goats  
cheese £1.5 / red onion £1 / olives £1.5

## •• Desserts ••

Chocolate Tiramisu Pavê — £6.5  
hazlenut crumb

✓ Tea & Cake' — £6.5

Victoria sponge, raspberry liqueur, fresh cream,  
raspberries, Early Grey ice cream

'Rhubarb & Custard' — £6.5  
set vanilla custard with textures of rhubarb

✓ GF 'Banana Split' — £6  
caramelised banana, vanilla & choc chip ice cream, chopped  
peanuts, fresh cream, chocolate.

✓ Home Made Ice Cream — £6  
select three flavours - please ask server

✓ Sticky Ginger Cake — £6  
clotted cream ice cream

✓ Affogato — £6  
vanilla ice cream, espresso & your choice of tia maria,  
whisky, Baileys, amaretto or Cointreau.

Cerney Ash Goats Cheese — £8  
apple & sage sourdough, local heyford honey, grapes

## •• Children's Menu ••

garlic flatbread / tomato soup, crusty bread / veggie  
sticks & hummous

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bbq baby back ribs & salad / bangers & beans /  
narrow boat margherita / battered fish fingers &  
tartare sauce / beef burger, homemade ketchup  
choose either mash / hand cut chips

.....  
banana split sundae / ice cream cone / cheddar,  
crackers & apple  
TWO COURSES FOR £8 / THREE COURSES FOR £10

# WINE

  
*The Narrow Boat*  
at WEEDON

## -- White 175ml / 250ml / Bottle --

**Light, Elegant and Fresh Wines**  
Perfect aperitif, with fish, shellfish, white meat & salads

**Ugni Blanc-Colombard** — £4.3 £5.8 £16.9  
Le Sanglier, Foncalieu, France  
– Crisp, dry, apple notes. From an award winning producer –

**Sauvignon Blanc** — £4.6 £6.3 £18.3  
Paso del Sol, Central Valley, Chile  
– Powerful aromatic nose with dry ripe gooseberry & grapefruit flavours. –

**Rioja Blanco, Rioja Santiago** — £5.6 £7.6 £22.5  
Rioja, Spain  
– Crisp & refreshing with intense floral, a hint of herbs & invigorating finish. –

**Pinot Grigio** — £4.8 £6.6 £19.3  
Villa Borghetti, Provincia di Pavia, Italy  
– Dry and refreshing with a hint of almond on the finish –

**Sauvignon Blanc, Land Made** — £6.8 £9 £26.5  
New Zealand, Yealands, Marlborough  
– Notes of stone fruit and guava, underpinned with fresh herbs. Peter Yealand won the IWSC Trophy for the best New Zealand Sauvignon Blanc in the World in 2014 –

**Richer, fuller and generous**  
Highly recommended as an apéritif or served with creamy or spiced dishes

**Chardonnay Reserve** — £5.2 £7 £20.5  
Tooma River, New South Wales  
– Tropical fruits and pineapple aromas and a light creaminess on the palate. –

**Viognier, Condamine l'Évêque** — £6.6 £8.9 £26  
Vin de Pays, Côte de Thongue, France  
– With a perfume of apricots, lychees and peaches, this is a wonderful wine –

**Chablis, Olivier Tricon** — £36.5  
Burgundy, France  
– This world-famous white is elegant with subtle lemony fruit and flinty, mineral hints –

125ml Glasses of wine by the glass available on request.  
Vintages are indicative & subject to change.

## -- Red 175ml / 250ml / Bottle --

**Easy, Vibrant and Fruit Driven**  
Try with red meats, tomato dishes & cheeses.

**Carignan, Le Sanglier** — £4.2 £5.7 £16.5  
Caves Foncalieu, France  
– Silky smooth, brambly fruit. –

**Merlot, La Borie** — £4.2 £5.9 £17.8  
Pays d' Oc, France  
– Soft red with concentrated plummy notes from the south of France. Delicious –

**Smooth, Elegant and Supple**  
Excellent with red meats, game and cheese

**Pinot Noir, Domaine Lagrange** — £5.6 £7.4 £21.7  
Le Haut Vin de Pays d'Oc, France  
– A stylish Pinot Noir. Warm cherry fruit with good depth & concentration –

**Rioja Crianza Santiago** — £6.8 £8.9 £26.4  
Rioja, Spain  
– Harmonious Blend of rustic red fruit & toasty aromas from 12 months barrel age. –

**Claret, La Fleur** — £7.5 £9.8 £29.2  
Lussac St Emilion, Bordeaux, France  
– Medium intensity, black fruit and spices. –

**Rioja Gran Reserva, Santiago** — £39.5  
Rioja, Spain  
– Elegant savoury dark fruits with sweet Christmas spice. –

**Hearty, Rich and Full Bodied**  
Excellent with a variety of our richer foods such as red meat, duck & game

**Cabernet Sauvignon, Le Sanglier** — £4.5 £6 £17.6  
Caves Foncalieu France  
– A delicious wine with minty and slightly leafy rich fruit –

**Zinfandel Shiraz** — £5.3 £7 £20.4  
Terramater Vineyard Reserve, Maipo Valley, Chile  
– A rich, vibrant, concentrated wine with notes of dark chocolate, plums and spice. –

**Malbec, Alta Vista Classic** — £6 £8.4 £23.8  
Mendoza, Argentina  
– Big powerful dark wine with spicy fruity aromas and liquorice on the palate. –

**Malbec, Alta Vista Premium** — £7 £9.2 £27.2  
Mendoza, Argentina  
– This wine is velvety & rounded, with great volume & a lingering presence. Pairs wonderfully with beef –

## -- Rosé 175ml / 250ml / Bottle --

**Refreshing, light apéritif.**  
Recommended with our fish, seafood and salads

**Rioja, Rosado, Santiago** — £5.1 £6.9 £19.5  
Rioja, Spain  
– Light, fruity & refreshing. cherry pink with aromas of red fruit. –

**Zinfandel Rosé** — £4.7 £6 £17.5  
Sugarbird, California  
– Fragrant, light red fruits and easy-drinking style –

**Pinot Grigio, Rosé** — £5.3 £7 £20.4  
Villa Borghetti, Italy  
– A pleasant, balanced, harmonious and fruity wine of good structure with floral notes and hints of pear and apricot –

## Champagne & Sparkling 125ml / Bottle

**Prosecco, Brut Spumante** — £4.6 / £26.5  
Revino, Non Vintage, Italy  
– Dry, light, easy-drinking bubbly from north-east Italy, in the region of Veneto. With tangy apple and peach scents. Made from the Glera grape –

**Raboso Rosato, Donna Trevigiana Brut Spumante** —  
£5.5 / £30  
Non Vintage, Italy  
– Dry, light, pink fizz with summer fruit flavours –

**Champagne Gobillard** — £7.1 / £42  
Brut Tradition NV, France  
– A gentle and elegant style with soft acidity & notes of ripe apples. –

**Pink Champagne, Laurent-Perrier Rosé** — £69.5  
Brut NV, France  
– Made from Pinot Noir grapes. This Champagne has a glorious pink colour and oozes rounded red fruit flavours. Adored by wine-lovers for its flavours and by the aesthetics for the beauty of its 17th century-style bottle. One of the stars in the Laurent-Perrier range –