

•• 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.

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

Ⓥ Watermelon & Feta — £6.5
dressed sunflower leaves

•• Salads ••

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

•• 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.

•• Flatbread Pizzas ••

Ⓥ 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

•• Sunday Roast ••

Roast Topside of Beef — £14
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables,
Gravy

Roast Belly of Pork — £14
Stuffing, Roast Potatoes, Yorkshire Pudding, Seasonal
Vegetables, Gravy, Apple Sauce

Sunday Special Roast — PLEASE ASK
Please ask your server for today's special roast, served with
all the trimmings..

•• For Main ••

Ⓥ 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.

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

•• Rotisserie & Chargrill ••

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 -

Ⓥ 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 -

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

**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

Hand Rolled, or Can be Folded as a Calzone

•• Desserts ••

Ⓥ Chocolate Tiramisu Pavé — £6.5
hazlenut crumb

'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

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 –