



The Cherwell Boathouse

Autumn Menu

S t a r t e r s

Jerusalem artichoke velouté £5.50*

smoked bacon, pickled onion petals

Autumn vegetable salad £5.50*

Innes goats curd, pumpkin seed & sage pesto, truffle

Beetroot cured sea trout £5.50*

salt baked beetroot, horseradish cream, shaved radish, chicory

Butter poached potted prawns £9.50

coriander seed, pickled cucumber slaw, ale & buttermilk muffin

Crispy pork terrine £5.50*

celeriac, Stornaway black pudding, Granny Smith apple

Smoked duck rillettes £8.50

pumpkin chutney, purple potato crisp, chervil salad

M a i n s

Slow braised Ox cheek £17.75*

horseradish mash, liquorice, roasted carrot

Roasted breast of guinea fowl £17.75*

cep risotto, pickled mushrooms

Seared loin of red deer venison £22.50

game ragu, papardelle, tarragon, game jus, girolles, aged parmesan

Roasted sole £17.75*

lemon confit potatoes, salsify, caviar butter sauce

Pan fried turbot £22.50

white bean cassoulet, grilled fennel, heritage cauliflower, dill oil

Roasted walnut quinoa £17.75*

beetroot, purple curly kale, salsa verde

Ricotta gnocchi £17.75*

butternut squash, sage, fondant red onion, walnut & madeira beurre noisette

Set Menu: 2 courses £23.25 / 3 courses £28.75

(starred items only)

We keep a written record of the most common 14 allergen used which can be provided upon request.

Fish dishes may contain bones. Game dishes may contain shot.

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D e s s e r t s

Treacle tart £5.50*

lemon curd, caramel sauce

Mandarin crème brûlée £5.50*

almond & raisin biscotti

Tea & honey jelly £5.50*

blackberries, granola, meringue

Sticky toffee pudding £7.50

salted caramel, milk sorbet, honeycomb

Bitter chocolate mousse £7.50

passion fruit, chocolate crisp

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C h e e s e s

Lincolnshire Poacher £3.50

slow-maturing cheese that takes between 12-24 months to develop a golden, straw-coloured yellow pate and spotted brown & gray colour rind.

Fruity, nutty, savoury, sweet

| Lincolnshire | Unpasteurized | Cow | Hard |

Slack ma girdle £3.50

It is a washed-rind cheese, named after an apple cider, with a soft, sticky interior paste.

| Devon | Pasteurized | Cow | Soft |

Cherwell £4.00

An English goats' milk cheese, with a round and earthy flavour

| Staffordshire | Unpasteurized | Goat | Semi-hard |

Beauvale £3.50

this English take on Gorgonzola has a mellow, fruity flavour and melts in the mouth

| Nottinghamshire | Pasteurized | Cow | creamy | Blue | V |

Isle of Avalon £4.00

Soft cheese with a strong, smelly, creamy & smoked bacon flavour

| Surrey | Pasteurized | Cow | Soft |

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