



The Cherwell Boathouse

Autumn set menu 2017

From Thursday October 5th Dinner

2 courses from £23.25, 3 courses from £28.75

S t a r t e r s

Jerusalem artichoke velouté, *smoked bacon, pickled onion petals*

Beetroot cured sea trout, *salt baked beetroot, horseradish cream, shaved radish, chicory*

Crispy pork terrine, *assorted celeriac, Stornaway black pudding, Granny Smith apple*

Autumn vegetable salad, *innes goats curd, pumpkin seed & sage pesto, truffle*

M a i n s

Slow braised ox cheek

horseradish mash potatoes, liquorice, roasted carrot

Roasted breast of guinea fowl

cep risotto, pickled mushrooms, watercress salad

Roasted sole

lemon confit potatoes, salsify, caviar butter sauce

Ricotta gnocchi

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

D e s s e r t s

Treacle tart, *lemon curd, caramel sauce*

Mandarin crème brûlée, *almond & raisin biscotti*

Tea & honey jelly, *blackberries, granola, meringue*

British cheeses, *biscuits & quince jelly (£2.25 supp.)*

WE KEEP A WRITTEN RECORD OF THE MOST COMMON 14 ALLERGENS USED.

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