



The Cherwell Boathouse

Late Summer Menu

S t a r t e r s

Vichyssoise £5.50*

chive crème fraîche

Tomato & rocket salad £5.50*

basil pesto, parmesan crisp, toasted pine nuts, balsamic vinegar

Ham hock terrine £5.50*

apple purée, pork crackling, micro cress salad

Grilled Mackerel £5.50*

saffron, orange & fennel salad

Pan fried quail breast £8.50

roasted bubble & squeak, caramelised baby onion, red wine jus

Pan seared scallops £12.50

Puy lentils, smoked bacon lardons, butternut squash purée

Truffled potato £9.50

rich truffle cream, shaved summer truffle

M a i n s

Dry aged ribeye £24.50

*Triple cooked chips, roasted Portobello mushroom,
roasted plum tomato, watercress salad, Béarnaise sauce*

Rump of lamb £20.50

Lyonnais potatoes, grilled baby courgette, sauce vierge

Roasted Guinea fowl breast £17.75*

Dauphinoise potatoes, Mediterranean vegetables, carrot & ginger purée

Roasted hake £17.75*

chive crushed potatoes, pea purée, white wine & caviar sauce

Nut roast £17.75*

olive oil mash potatoes, baby carrots, vegetable gravy

Pan fried rainbow trout £22.75

potato cake, tender steam broccoli, sun dried tomato, olives, roasted pepper sauce

Open courgette lasagne £18.50

tomato sauce, parmesan shavings

a discretionary 10% will be added to the bill.

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

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – BARDWELL ROAD, OXFORD



The Cherwell Boathouse

D e s s e r t s

Strawberry mille-feuille £5.50*

Champagne sorbet

Treacle tart £5.50*

clotted cream

Peanut & pistachio salted caramel £5.50*

chocolate ice cream

Breton shortbread £7.50

raspberry sorbet, lemon curd, mint crisp

Texture of chocolate: £7.50

white chocolate mousse, dark chocolate terrine, chocolate soil

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

(starred items only)

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 |

May Hill green £4.00

. A soft almost runny cheese with a gentle enigmatic flavour coming from the chopped nettles which coat the rind

| Gloucestershire | Pasteurized | Cow | Semi-hard | V |

a discretionary 10% will be added to the bill.

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

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – BARDWELL ROAD, OXFORD