

Summer Menu

Starters

Gazpacho, £5.50* cucumber pearl

Red wine poached egg, £5.50* Leek & anchovy vinaigrette, rosemary focaccia

Shaved Longhorn rump, £5.50* pecorino, red amaranth, pickled pied bleu

Basil poached sea bream fillet, £5.50* bacon, onion & broad bean warm salad

Pan seared scallops, £12.50 pea purée, wilted spinach, pancetta crisp

Garlic butter poached king prawns, £8.50 tomato & chive salsa, rocket salad

Asparagus & goats cheese terrine, £7.50 carrot & orange emulsion, crostini

Mains

Dry aged ribeye £24.50 rosemary Parmentier potato, baby spring vegetables, spinach & peppercorn sauce

Rump of lamb, £20.50 Boulangère potatoes, butterbean purée, vignarola, salsa verde

Roasted cornfed chicken breast, £17.75*

Olive & tomato fregola, oyster mushroom, herb butter

Roasted cod, £17.75* creamed pomme purée, confit baby gem, roasted cherry tomato, gremolata

Pan fried sea trout, £22.75 ratatouille, tomato & basil jus

Roasted vegetable & feta Wellington, £18.50 green & yellow courgetti, basil foam

Garlic, spinach & pea risotto, £17.75* pine nuts, parmesan crisps

Service is not included. For parties of 6 or more,
a discretionary 10% will be added to the bill.
Fish dishes may contain bones. Game dishes may contain shot.

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The Cherwell Boathouse

Desserts

Chocolate Marquise £5.50* strawberry jelly, caramel dust

Pear & frangipane tart £5.50* vanilla & mascarpone mousse, cassis coulis

Orange & cardamom pannacotta £5.50* pineapple carpaccio, cinnamon biscuit

Passion fruit & white chocolate cheese cake, £7.50 orange sorbet, mango coulis

Textures of honey £7.50 honey mousse, honey comb, mead syrup

Set Menu: 2 courses £23.25 / 3 courses £28.75 (starred items only)

Cheeses

Lincolnshire Poacher £3.50

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

Fruity, nutty, savoury, sweet

| Lincolnshire | Unpasteurized | Cow | Hard |

Slack ma girdle £3.50

Washed-rind cheese, named after an apple cider,
, with a soft, sticky interior.

| Devon | Pasteurized | Cow | Soft |

Cherwell £4.00

An English goats' milk cheese, with a round & earthy flavour | Staffordshire | Unpasteurized | Goat | Semi-hard |

Beauvale £3.50

This English take on Gorgonzola has a mellow, fruity flavour & 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 |

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