



The Cherwell Boathouse

Winter Menu

From January 4th for dinner

Starters

Potato soup & horseradish £5.50*

lovage pesto

Winter vegetable salad £5.50*

walnut purée, granny smith apple, Vacherin Mont d'Or shaving

Langoustine raviolo £9.50

curly kale, celeriac, langoustine bisque

Cornish mackerel £5.50*

crab salad, ponzu, champagne rhubarb, coriander

Duck egg tarte fine £9.00

Jerusalem artichoke, truffle, smoked duck ham

Ballotine of middle white pork shoulder £5.50*

smoked beetroot, cauliflower, pear crisp

Mains

Sirloin of Dexter beef £22.50

smoked bone marrow, purple sprouting broccoli, red wine soy emulsion

Crisp Black leg chicken £17.75*

mushroom purée, turnip, heritage carrot, roasted chicken jus

Potato crusted halibut £22.50

kohlrabi, leek, quinoa crisps, lemon emulsion

Cornish silver mullet £17.75*

pickled Cevennes onion, rainbow chard, cheesy potato espuma, smoked oil

Vegetable pithiviers £17.75*

parsnip purée, Brussels sprouts, chestnut, crisp kale

Curried cauliflower £17.75*

red lentil dahl, lime, coconut, coriander

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

Banana pain perdu £7.50

roasted banana ice cream, peanut crumble, caramel sauce

Coffee mousse £7.50

hazelnut donuts, milk sorbet, chocolate mint

Sweet poached pineapple £5.50*

coriander seed, crème fraîche, almond cake

Milk chocolate tart £5.50*

confit orange, Tonka bean cream

Passion fruit & lime cheesecake £5.50*

vanilla, mango ice cream

Petits fours £2.50

chocolate fudge, fruit pastille, tonka bean marshmallow

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 |

Truffle Brillat-Savarin £5.00

rich and a supple cheese with a velvety texture, infused with the highest quality truffles to enhance even more the decadence of this superb cheese.
| Burgundy | Unpasteurized | cow | Soft triple cream cheese |

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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