



The Cherwell Boathouse

Winter Menu

Not Available on February 14th for dinner

Starters

Potato & horseradish soup £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

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

Cornish mackerel £5.50*
crab salad, ponzu, champagne rhubarb, coriander

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

Fillet of 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 daal, lime, coconut, coriander

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

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 & honey sorbet, 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 |

Barkham Blue £3.50

rich blue taste, smooth buttery texture with a melt in the mouth flavour
| Berkshire | Pasteurized | Cow | Blue | V |

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Isle of Avalon £4.00

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

| Surrey | Pasteurized | Cow | Soft |

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