



The Cherwell Boathouse

Seafood Tasting Dinner

Thursday February 22nd 2018

7.30pm for 8pm, £72.00

Champagne Deutz NV

~

Spiced octopus tian,
orange, chilli

Brouilly, Dom. A. Michaud, 2016

~

Yellow fin Tuna tartare,
mango, peanut

Albariño, Tricó, Rías Baixas, 2009

~

Hand dived scallop,
Laverstoke park black pudding, fennel

Pacherenc, Cuvée Ericka, Château Laffitte-Teston, 2015

~

Monkfish,
clam croquettes, wild garlic, leek

Pinot noir, Santa Barbara, Au Bon Climat, California, 2016

~

Cherwell goats cheese,
quince, crackers

Rielsing, Schieferterrassen, Heymann-Löwenstein, Mosel, 2012

~

Blood orange tart,
meringue, caramel chocolate sauce

Château Doisy-Vedrines, Barsac, 2005

A discretionary 10% will be added to the bill.

Fish dishes may contain bones.

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