



The Cherwell Boathouse

Valentine menu 2018

Glass of Gusbourne Rosé 2014, £9.00

2 courses from £31.50, 3 from £38.50

S t a r t e r s

Potato & horseradish soup

lovage pesto

Winter vegetable salad

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

Langoustine raviolo

curly kale, celeriac, langoustine bisque

Ballotine of middle white pork shoulder

smoked beetroot, cauliflower, pear crisp

sharing seafood starter (£6.00 supp.)

confit sea trout mi-cuit, oyster emulsion, sea kale, scallop thermidor, kohlrabi, granny smith apple

M a i n s

Chateaubriand to share (£10.00 supp.)

rosti potato, confit baby vegetables, wild mushroom jus

Crisp black leg chicken

mushroom purée, turnip, heritage carrot, roasted chicken jus

Potato crusted halibut

kohlrabi, leek, quinoa crisps, lemon emulsion

Fillet of silver mullet

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

Curried cauliflower

red lentil daal, lime, coconut, coriander

D e s s e r t s

Assiette of chocolate to share

caramel chocolate mousse, bitter chocolate tart, white chocolate shards, Tonka bean ice cream

Coffee mousse

hazelnut donuts, milk & honey sorbet, mint

Sweet poached pineapple

coriander seed, crème fraîche, almond cake

Passion fruit & lime cheesecake

vanilla, mango ice cream

Two British cheeses,

biscuits & quince jelly

A discretionary 10% will be added to the bill.

We keep a written record of the most common 14 allergen used which can be provided upon request.

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