



The Cherwell Boathouse

Mothering Sunday

S t a r t e r s

Wild garlic velouté, £5.50*

Spring vegetable salad, £5.50*
truffle emulsion, Jersey Royal potatoes,

Green asparagus, £9.50
black Iberian ham, sorrel, ricotta cheese, puffed rice

Hand dived scallops, £12.50
celeriac, laverstoke park black pudding, apple

Ballotine of middle white pork shoulder £5.50*
smoked beetroot, cauliflower, pear crisp

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

S u n d a y R o a s t

Roast crown of turkey £17.75*

Roast lamb shoulder, rosemary jus £17.75*

Roast fillet of stone bass, butter sauce £21.00

Sirloin of beef, Yorkshire pudding £21.75

*All roast served with roast potatoes (fish with new potatoes),
parsnips purée, roasted carrots, wilted greens, cauliflower cheese*

M a i n s

Whole roasted plaice, £17.75*
brown butter shrimp sauce, parmesan, aubergine purée

Caramelised white onion tarte fine, £17.75*
truffle goats cheese, braised chicory, grilled spring onion,

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.

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



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D e s s e r t s

Vanilla custard tart, £5.50*
rhubarb sorbet, granola

Paris Brest, £5.50*
hazelnut praline cream, white chocolate crumble

Bitter chocolate mousse, £5.50*
poached black figs, honeycomb

Strawberry, £7.50
clotted cream, mint, meringue

Almond nougat parfait, £7.50
brandy-soaked madeleine, caramel chocolate sauce

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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