



The Cherwell Boathouse

Menu

Starters

Gazpacho £6.00*
watermelon, feta cheese

Summer salad £6.00*
courgette, tomato, Ticklemore goats cheese

Cornish mackerel £6.00*
red pepper sauce, eggs polonaise

Hand dived scallops £12.00
pea purée, black pudding, crispy serrano ham

Chicken terrine £6.00*
Grape chutney, crouton.

Confit duck spring roll £8.50
Vietnamese salad

Mains

Rump of lamb £21.50
green beans, potato fondant, caramelised onion purée, lamb jus

Slow cooked pork belly £17.75*
Pea fricassée, extra virgin rapeseed oil mash potatoes,

Free range chicken breast £17.75*
crushed potatoes, asparagus, chard grelot onions,

Turbot a la plancha £23.50
Jersey Royal, sautéed courgette, tapenade, shrimp sauce vierge

Pan fried hake £17.75*
smoked leeks, potato emulsion, samphire

Stuffed peppers, quinoa & Mediterranean vegetables £17.75*
oregano flowers, sun blushed tomato purée

Heritage tomato pasta £17.75*
confit garlic, chilli, basil

Set Menu: 2 courses £23.75 / 3 courses £29.75
(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

Blackcurrant délice £6.00*
honeycomb, lemon balm

White choc mousse £7.50
raspberry, mint, white choc crumble

Cherry bakewell tart £6.00*
crème fraîche

Elderflower jelly £6.00*
baked peach, granola

Lemon curd £7.50
lemon meringue, confit lemon, earl grey tea sorbet

Petits fours £2.50
chocolate fudge, fruit pastille, almond financier

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 |

Waterloo £4.00
this cheese is soft, rich and buttery like a hollandaise sauce, but with a lactic finish emanating from its centre.
| Berkshire | Unpasteurized | Cow | Semi-soft |

Ticklemore £4.00
a white rinded goats milk cheese made in the Dart Valley. Rich, citrusy and refreshing in flavour
| Devon | Unpasteurized | Goats | Creamy | V |

Beenleigh Blue £3.50
In the early part of the year it is light, lemony and minerally, becoming more intense with toasty and earthy notes as the seasons change.
| Devon | Pasteurized | Cow | creamy | Blue | V |

Wigmore £4.00
Traditional handmade washed curd cheese, to give the cheese its lovely oozy texture. A delicate and sweet, milky cheese with floral flavours. The paste is soft and the edible rind is chewy and savoury.
| Berkshire | Unpasteurized | ewe | Soft | V |

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