



The Cherwell Boathouse

Sunday 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, sea purslane

Chicken terrine £6.00*

grape chutney, crouton

Confit duck spring roll £8.50

Vietnamese salad

Sunday Roast

Pork belly, crackling £17.75*

Leg of lamb, rosemary jus £17.75*

Rib of beef, Yorkshire pudding £21.75

Hake fillet, butter sauce £17.75*

*All roast served with roast potatoes (fish with new potatoes),
carrots, braised red cabbage, wilted greens, cauliflower cheese*

Mains

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

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 | Ewe | 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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