



The Cherwell Boathouse

Sunday Menu

S t a r t e r s

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

S u n d a y R o a s t

Pork belly, crackling £17.75*

Leg of lamb, rosemary jus £17.75*

Rib of beef, Yorkshire pudding £21.75

Whole roasted plaice, butter sauce £17.75*

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

M a i n s

Free range chicken breast £17.75*

crushed potatoes, asparagus, chard grelot onions,

Turbot a la plancha £23.50

Jersey Royal, sautéed courgette, chorizo, aubergine purée

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.

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



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D e s s e r t s

Dark chocolate & fig delice £6.00*
pedro xmenez poached black figs, honeycomb

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

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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