



## The Cherwell Boathouse

# Menu

### S t a r t e r s

Chilled pea soup, £6.00\*  
*pea cress*

Summer salad, £6.00\*  
*beetroot, buffalo mozzarella, basil pesto*

Loch Duart salmon gravadlax, £6.00\*  
*citrus salsa, chicory*

Cornish crab salad, £12.00  
*mango, coconut, coriander*

Ham hock terrine, £6.00\*  
*poached apricot, crisp bread*

Seared foie gras, £12.50  
*almond & onion brioche, cherry jam*

### M a i n s

Ribeye steak, £24.00  
*triple cooked chips, roasted tomato, watercress, red wine & soy emulsion*

Rump of lamb, £21.50  
*Lyonnaise potato, broccolini, sauce vierge*

Guinea fowl breast, £17.75\*  
*dauphinoise potatoes, heritage carrots, mustard jus*

Middle white pork chop, £17.75\*  
*rosemary mash, green beans, plum jus*

Cornish sea bream, £17.75\*  
*quinoa, beetroot fondant, lemon purée*

Fennel crusted monkfish, £23.50  
*charlotte potatoes, fennel slow, caviar butter sauce*

Courgette tabbouleh, £17.75\*  
*hazelnut, samphire, pea, cherry tomato*

Harissa spiced aubergine, £17.75\*  
*chickpea salad, coriander, lime yoghurt*

\*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

Galia melon soup, £6.00\*  
*watermelon, lemon & basil sorbet*

Key lime pie £7.50  
*Gin & tonic sorbet*

Coconut cake £7.50  
*pineapple, mint, lime*

Vanilla pannacotta, £6.00\*  
*strawberry & champagne Jelly*

Coffee parfait, £6.00\*  
*chocolate mousse, milk crumb*

Petits fours £2.50  
*white chocolate & pistachio fudge, almond madeleine, vanilla 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 |

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 | Ewes | 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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