



The Cherwell Boathouse  
Autumn Set Menu

Will start on  
October 2<sup>nd</sup>  
for dinner

2 courses from £23.75, 3 courses from £29.75

S t a r t e r s

Butternut squash & almond velouté, *coconut*  
Heritage beetroot salad, *Innes goats curd, honey, ginger bread tuiles*  
Maple smoked mackerel paté, *granary toast, capers, bronze fennel*  
Game terrine, *cranberry chutney, crisp bread, port glaze*

M a i n s

Slow braised venison cheek,  
*mash, chestnut purée, macerated figs*  
Roasted pheasant breast,  
*celeriac purée, Savoy cabbage, smoked bacon, sage*  
Confit red snapper,  
*Puy lentils, Jerusalem artichoke purée, baby parsnips*  
Stuffed portobello mushrooms  
*cep & Madeira purée, blue cheese, sweet potato*

D e s s e r t s

Pumpkin pie, *spiced latte cream*  
Lemon mousse, *meringue, rhubarb sorbet*  
Blackberry cheesecake, *almond & treacle ice cream*  
British cheeses, *biscuits & quince jelly (£2.50 supp.)*

For parties of 6 or more, a discretionary 10% will be added to the bill.

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