



The Cherwell Boathouse

Autumn Set Menu

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,
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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