



## The Cherwell Boathouse

# Sunday Menu

### S t a r t e r s

Butternut squash & almond velouté, £6.00  
*coconut*

Heritage beetroot salad, £6.00  
*Innes goats curd, honey, ginger bread croutons*

Maple smoked mackerel paté, £6.00  
*granary toast, capers, bronze fennel*

Barbecue Galician octopus, £10.50  
*chorizo spiced butter beans, pickled baby onion, coriander*

Game terrine, £6.00  
*cranberry chutney, crisp bread, port glaze*

Venison ragu fritters £11.00  
*Aged Parmesan purée, crisp kale, pickled trompette*

### S u n d a y R o a s t

Pork belly, *apple sauce* £17.75

Rib of beef, *Yorkshire pudding* £21.75

Confit snapper, *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

Roasted pheasant breast, £17.75  
*celeriac purée, Savoy cabbage, smoked bacon, sage*

Turbot, £23.50  
*charlotte potatoes, fennel slaw, caviar butter sauce*

Stuffed portobello mushrooms £17.75  
*cep & Madeira purée, blue cheese, sweet potato*

Open vegetable lasagne £17.75  
*Salt baked vegetable, aged Parmesan, truffle cream*

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

Nutty chou, £7.50

*praliné ice cream, roasted banana, hazelnut brittle*

Galia melon soup £6.00

*Watermelon, lemon & basil sorbet*

Blackberry cheesecake, £6.00

*Almond & treacle ice cream*

Apple & blackberry crumble, £7.50

*cinnamon ice cream*

Pumpkin pie, £6.00

*spiced latte cream*

Petits fours £2.50

*dark chocolate & pistachio fudge, almond madeleine, 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 | 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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