



The Cherwell Boathouse

Valentine menu 2019

Glass of Gusbourne Rosé 2015, £9.00

Rock Oyster £3.00 each

2 courses from £31.50, 3 from £38.50

S t a r t e r s

Celeriac & apple soup, *horseradish cream*

Smoked mackerel toastie, *red onion marmalade, lemon purée*

Brown shrimp fritters, *carrot & caraway purée, onion chutney*

Yattendon estate venison carpaccio, *smoked parsnip purée, pomegranate, croutons*

Chicken & mushroom tart Tatin, *mushroom fricassé, cannellini beans*

Jerusalem artichokes arancini, *lemon balm pesto, roasted almonds*

M a i n s

Chateaubriand to share (£10.00 *supp. per person*)
rosti potato, confit baby vegetables, wild mushroom jus

Caramelised Gressingham duck breast
Anna potato, chicory, blood orange sauce

Breast of guinea fowl
celeriac fondant, roasted shallots, creamed leeks

Cornish cod
wilted greens, Cornish clam chowder

Fillet of sea bream
garlic crushed potatoes, braised celery, pickled cauliflower, lovage emulsion

Spiced paneer
onion bhaji, coriander, Bombay potatoes, lime

Pan fried gnocchi
shallot purée, braised kohlrabi, Beenleigh blue cheese

D e s s e r t s

Assiette of chocolate to share
caramel chocolate mousse, bitter chocolate tart, white chocolate shards, Tonka bean ice cream

Sticky toffee pudding, *milk sorbet, caramelised banana, caramel sauce*

Passion fruit pannacotta, *hazelnut sponge, brittle tuile*

Mulled cider poached pear, *pear sorbet, toasted marshmallow*

white chocolate macaroon, *pistachio ice cream, chocolate tuile*

Two British cheeses, *biscuits & quince jelly*

A discretionary 10% will be added to the bill.

We keep a written record of the most common 14 allergen used which can be provided upon request.

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