



The Cherwell Boathouse

Sunday Menu

S t a r t e r s

Celeriac & apple soup £6.00
horseradish cream

Confit salmon £6.00
lemon emulsion, pickled cucumber, toast

Brown shrimp fritters £10.50
carrot & caraway purée, onion chutney

Yattendon estate venison carpaccio £10.50
smoked parsnip purée, pomegranate, croutons

Chicken & mushroom tart Tatin £6.00
mushroom fricassé, cannellini beans

Jerusalem artichokes arancini £6.00
lemon balm pesto, roasted almonds

S u n d a y R o a s t

Pork belly, *apple sauce* £17.75

Guinea fowl, *wild mushroom sauce* £17.75

Rib of beef, *Yorkshire pudding* £21.75

Sea bream fillet, *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

Caramelised Gressingham duck breast £21.50
Anna potato, chicory, blood orange sauce

Cornish cod £20.50
wilted greens, Cornish clam chowder

Spiced paneer £17.75
onion bhaji, coriander, Bombay potatoes, lime

Pan fried gnocchi £17.75
shallot purée, braised kohlrabi, Beenleigh blue cheese

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

Chocolate & orange fondant £7.50

vanilla cream

Sticky toffee pudding £7.50

milk sorbet, caramelised banana, caramel sauce

Passion fruit pannacotta £6.00

hazelnut sponge, brittle tuile

Mulled cider poached pear £6.00

pear sorbet, toasted marshmallow

Pistachio & white chocolate £6.00

white chocolate macaroon, pistachio ice cream, chocolate tuile

Petits fours £2.50

dark chocolate & pistachio truffle, nougat, viennese biscuit

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 color 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 |

Stinking Bishop £4.00

The rind is washed in Perry, an alcoholic drink made with the local variety of Stinking Bishop pear.

Though the aroma is particularly strong, with undertones of bacon and a slightly sweet aftertaste

| Gloucestershire | Pasteurized | Cow | Semi-soft, pungent | V |

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