



## The Cherwell Boathouse

# Menu

### S t a r t e r s

Celeriac & apple soup £6.00  
*horseradish cream*

Smoked mackerel toastie £6.00  
*red onion marmalade, lemon purée*

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

Pan seared foie gras £11.50  
*clementine chutney, brioche*

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

Jerusalem artichokes arancini £6.00  
*lemon balm pesto, roasted almonds*

### M a i n s

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

Breast of guinea fowl £17.75  
*celeriac fondant, roasted shallots, creamed leeks*

Ribeye steak £22.00  
*triple cooked chips, purple sprouting & peppercorn sauce*

Skrei cod £20.50  
*wilted greens, Cornish clam chowder*

Fillet of sea bream £17.75  
*garlic crushed potatoes, braised celery, pickled cauliflower, lovage emulsion*

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

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

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, passion fruit & mango compote*

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, fruit pastille*

### C h e e s e s

Single Gloucester £3.50

Full fat hard cheese with Medium flavors,  
more open texture and softer than most English cheddar  
| Gloucestershire | pasteurized | Cow | Hard |

Cotswold Organic Smoked Brie £4.00

Soft, buttery and made from rich organic cow's milk,  
this soft white rinded cheese, gently smoked with Applewood  
| Gloucestershire. | Unpasteurized | Cow | Soft |

Tor Somerset Goat £4.00

fresh, clean, slightly lactic aroma with a citrus flavour and is slightly salty.  
Pyramid shaped cheese that can compete with a French Valençay  
| Somerset | Unpasteurized | Goats | Creamy | V |

Oxford Blue £3.50

full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavor  
prepared using cow's milk aged for 14 to 16 weeks.  
| Oxford | Unpasteurized | Cow | creamy | Blue | V |

Celtic Promise £4.00

A fruity rind washed cheese from Cawes Teifi, West Wales. The outside is smear ripened with cider, producing  
the blushing pink rind & prominent aroma. The cheese itself is pleasantly mild  
| Wales | Unpasteurized | Cow | Semi-soft |

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