



## The Cherwell Boathouse

# Menu

### S t a r t e r s

Watercress & potato soup £6.00  
*lemon oil*

Grilled asparagus £6.00  
*slow cooked duck egg, hazelnut & chive dressing*

Cornish mackerel £6.00  
*harissa spiced crab salad, fennel & lime chutney, coriander*

Gin confit sea trout £8.50  
*pickled cucumber, caviar, lapsang souchong emulsion*

Duck & pistachio terrine £9.50  
*grape chutney, crisp bread*

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

### M a i n s

Roast rump of lamb £21.50  
*flageolet purée, purple sprouting broccoli, salsa verde*

Cotswold chicken breast £17.75  
*cheddar cheese rosti, grilled spring onion, baby turnips, wild garlic emulsion*

Royal farm pork belly £17.75  
*broccoli purée, mash potato, pickled red onion, light pork jus*

Poached halibut £21.50  
*Aubergine esclavida, lemon purée, chick pea, courgette, basil*

Smoked haddock tagliatelle £17.75  
*fennel, samphire, langoustine bisque*

Heritage beetroot tart fine £17.75  
*goats curd, manzanilla olives, lemon balm pesto*

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.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – (WE DO NOT ACCEPT AMERICAN EXPRESS)



## The Cherwell Boathouse

### D e s s e r t s

Melon soup £6.00

*lemon & basil sorbet*

Rhubarb & elderflower mousse £7.50

*pistachio biscuit, mint*

Chocolate arctic roll £6.00

*orange marmalade, toasted almond crumb*

Black currant éclair £6.00

*Bramley apple compote, lemon thyme ice cream*

Lemon & lavender £7.50

*lemon curd, meringue, lavender ice cream,*

Petits fours £2.50

*chocolate fudge, 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 |

Flower Marie £4.00

The name Flower Marie is inspired from the Corsican sheep cheese, 'Fleur de Maquis'

This aromatic cheese is mushroomy, sweet and slightly citrusy in flavor.

| Essex | Unpasteurized | Ewe | Soft | V |

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 |

Blue Monday £3.50

A rich pasteurized & sophisticated blue cheese with a soft, mellow, creamy texture. Faintly sweet and rich with a thin natural rind. Prepared using cow's milk matured up to 8 weeks.

| Yorkshire | Pasteurized | 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 |

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.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – (WE DO NOT ACCEPT AMERICAN EXPRESS)