



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 chalk stream trout £8.50

pickled cucumber, caviar, lapsang souchong emulsion

Duck & pistachio terrine £9.50

grape chutney, crisp bread

Potted ham hock £6.00

radish & caper berry salad, sorrel

S u n d a y R o a s t

Cotswold chicken breast, lemon & thyme jus £17.75

Leg of Lamb, *Rosemary jus* £19.75

Rib of beef, *Yorkshire pudding* £21.75

Poached halibut fillet, *butter sauce* £21.50

*All roast served with roast potatoes (fish with new potatoes),
carrots, braised red cabbage, wilted greens, cauliflower cheese*

M a i n s

Royal farm pork belly £17.75

broccoli purée, mash potato, pickled red onion, light pork jus

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.

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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 |

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