



The Cherwell Boathouse

Autumn Menu

Starters

Cream of Onion & Parmesan Soup £6.00

Smoked Eel £10.50

heritage beetroot, roasted walnut, horseradish cream,

Crisp Pork Belly £8.50

black pudding, celeriac remoulade, apple blossom

Game Terrine £6.00

apple chutney, crisp bread

Fig & Truffle Honey Tart £6.00

ricotta, almond, watercress

Cornish Cod Brandade £6.00

caper & golden raisin tapenade, crisp capers, purple potato chips

Mains

Creedy Carver Duck Breast £20.50

celeriac purée, braised red cabbage, pickled trompette mushrooms,

Pheasant Breast wrapped in Pancetta £17.75

potato fondant, chervil root purée, pheasant ballotine,

Slow Braised Beef £17.75

horseradish mash potatoes, roasted carrots, beef jus

Silver Mullet £17.75

kohlrabi, lemon balm, Paimpol beans, roasted hazelnut

Paupiete of Sole £20.50

Jerusalem artichokes, port glazed salsify, lemon confit potatoes

Crispy fried Haloumi £17.75

soft polenta, pickled cauliflower, borage

Autumn Forrest £17.75

cep & Madeira purée, baby heritage carrot, Jerusalem artichoke, hazelnut, wild mushroom

We keep a written record of the most common 14 allergen used which can be provided upon request.
Fish dishes may contain bones. All our fish is sustainably sourced, and MSC certified. Game dishes may contain shot.

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D e s s e r t s

Chocolate & Beetroot Cake £7.50

herb ice cream, crisp beetroot

Sweet Pumpkin Doughnuts £6.00

oatmeal & raisin crumble, pecan ice cream

Orange & Meringue £6.00

orange curd, vanilla cake, orange sorbet

Pear & Cranberry Crumble £6.00

tonka bean custard

Apple Tart Tatin £7.50

toffee apple purée, whiskey ice cream

Petit Fours £2.50

chocolate fudge, passion fruit marshmallow, fruit pastille

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 |

Sparkenhoe Red Leicester £4.00

A traditional Red Leicester cheese made from the milk of our own cows, a true revival of a fabulous cheese, nutty, sweet with a citrus finish. Cloth bound and matured for 6 months on beech shelves.

| Leicestershire | Unpasteurized | 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 |

Cricket St Thomas Capricorn £4.00

Capricorn Goat is fresh from Somerset

. Pure white, crumbly, slightly nutty with a touch of salt, with rich, flavors.

| Somerset | Pasteurized | Goats | Semi-soft | V |

Oxford Blue £3.50

Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour.

It has won many gold medals at the British cheese awards

| Buckinghamshire | Unpasteurized | Cow | Creamy | Semi-soft |

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