



The Cherwell Boathouse

Valentines Menu 2020

Glass of Gusbourne Rosé 2015, £9.00

Rock Oyster £3.00 each

2 courses from £31.50, 3 from £38.50

S t a r t e r s

Parsnip & Apple Soup, *roasted walnut*

Potato Fondant, *cep & Madeira purée, Moscatel vinegar, pickled mushrooms*

Partridge Scotch Egg, *piccalilli, caramelised chicory*

Rillettes of Rare Breed Pork, *celery, lovage emulsion, crisp bread*

Hand dived scallops, *kohlrabi, lemon, pancetta, butter sauce*

Smoked Haddock & Octopus Terrine, *kohlrabi, light mushroom broth*

M a i n s

Chateaubriand to share (*£10.00 supp. per person*), *purple sprouting broccoli, Red onion tart Tatin, blue cheese emulsion*

Confit Duck Leg, *white bean cassoulet, Morteau sausage, celery, lovage, Godminster smoked cheddar*

Guinea Fowl Breast, *puy lentils, brussels sprouts, black pudding fritter, whiskey sauce*

Sea Bream Fillet, *kohlrabi fondant, cavolo nero, cauliflower velouté, pancetta jam*

Monkfish Wellington, *wild mushrooms, alliums, sweet lemon purée*

Salt Baked Vegetable Tian, *Jerusalem artichokes, nutmeg, parmesan sauce*

Sautéed Violet Artichokes, *baby vegetables, purple potatoes, Moscatel vinegar gel*

D e s s e r t s

Paris Brest, *Chantilly cream, praline creme patissière, white chocolate soil*

Chocolate Orange Breton, *orange marmalade, bitter chocolate glaze*

Spiced Carrot Cake, *caramelised walnut, cream cheese icing, coffee syrup*

Pink Grapefruit Jelly, *lemon & lime salsa, orange sorbet*

Rose Pannacotta, *white chocolate tuile, strawberry, mint*

Two British cheeses, *biscuits & quince jelly*

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.

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