



The Cherwell Boathouse

Autumn Set Menu

2 courses from £25.75, 3 courses from £31.75

S t a r t e r s

Jerusalem Artichoke soup

Caramelised Onion Fondue*,
smoked cheddar, leek, butternut squash

Partridge Terrine,
pear & ale chutney, crisp bread

Cornish Cod Brandade,
caper & golden raisin tapenade, crisp capers, purple potato chips

M a i n s

Pheasant Breast,
celeriac purée, puy lentils, confit root vegetables, game jus

Salt Beef Brisket,
black pudding croquette, Savoy cabbage, carrot purée, red wine jus

Megrim Sole Fillet,
kohlrabi, celery, broccoli, purple potato crisps, caper butter sauce

Cep Madeira Risotto,
pickled trompette mushrooms, aged parmesan

Autumn Vegetables*,
butternut squash, crisp kale, wild mushrooms, walnuts

D e s s e r t s

Key Lime Pie,
meringue, coconut sorbet

Pressed Apple Tart,
apple purée, tonka bean ice cream

Peanut Chocolate Truffle,
bitter chocolate mousse, blackberry

Two British Cheeses
biscuits & quince jelly (£2.50 supp.)

(*) can be made Vegan - A discretionary 10% will be added to the bill.

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