



The Cherwell Boathouse

Winter Tasting Menu

£55.50

£79.50 With Paired Wine Flight

Available Daily - Lunch (1.30pm) or Dinner (8.30pm) Except Sunday Lunch

Octopus Ballotine,

blood orange salsa, capers, croutons

* Menetou Salon, C & F. Bertier, 2020- 70ml *

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Partridge Scotch Egg,

Piccalilli, honey glazed chicory

* Fleurie, Les Moriers, Domaine Chignard, 2018 - 70ml *

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Pan Fried Skrei Cod,

smoked cod roe emulsion, kohlrabi, lemon balm, baby fennel

* Pinot Blanc, Les Jardins, Ostertag, 2018 - 70ml *

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Guinea Fowl Breast,

walnut purée, wild mushroom, roasted Brussel sprouts,

Jerusalem artichoke croquette, bone marrow jus

* Hautes Côtes de Nuits,

Fontaine St Martin, M. Gros, 2017- 70ml *

or

Longhorn Beef Fillet (£12.00 *supp.*),

rosti potato, celeriac purée,

beer battered onion, beef fat carrots, red wine jus

* Vinsobres,

Chaume-Arnaud, 2017-70ml *

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Cheese

Please select one of the following cheeses:

Waterloo

cow, soft

Blanche

goats, creamy

Quicke's cheddar

cow, hard

Solstice

cow, soft

Beauvale Blue

cow, creamy

* Deluxe Cream, Capataz Andrès, Lustau - 35ml *

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Salt Baked Pineapple,

lime, coriander seed, coconut

* Muscat de Baumes de Venise, Durban, 2013 - 35ml *

A DISCRETIONARY 10% WILL BE ADDED TO THE BILL.

AVAILABLE EVERY DAY FOR LUNCH UP TO 1.30PM OR DINNER UP TO 8.30PM, EXCEPT SUNDAY LUNCH.
SUBJECT TO DAILY CHANGES – FISH DISHES MAY CONTAIN BONES. GAME DISHES MAY CONTAIN SHOT.

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