



## The Cherwell Boathouse

# Autumn Set Menu

2 courses from £29.50, 3 courses from £36.75

### S t a r t e r s

Roasted Pumpkin Soup *(vegan)*

Game Terrine

*butternut squash chutney, crisp bread*

Fish Sausage

*celeriac, horseradish, shallot, herb salad*

Mushrooms on Toast *(can be made vegan)*

*buttermilk brioche, mushroom ketchup, crisp shallot*

### M a i n s

Slow Braised Shin of Beef

*lightly spiced lentils, celery, lovage gremolata*

Partridge Breasts

*smoked potato emulsion, pickled root vegetables, artichoke crisps, game jus*

Silver Mullet

*pumpkin seed pesto, pomme anna, cauliflower, alliums, lemon*

Stuffed Jack-be-Little *(vegan)*

*butternut squash velouté, buttermilk, allium & herb cous cous*

### D e s s e r t s

Orange Treacle Tart

*lemon curd*

Banoffee Pie

*salted peanut brittle*

Spiced Apple & Blackberry Crumble *(can be made vegan)*

*vanilla crème anglaise, cinnamon ice cream*

Yoghurt Parfait

*blackberry, honeycomb, mint*

Two British Cheeses,

*biscuits & quince jelly (£2.75 supp.)*

A discretionary 10% will be added to the bill.

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