



The Cherwell Boathouse

Winter Tasting Menu

£44.00

£62.50 With Paired Wine Flight

Confit Salmon Mi Cuit,
jerusalem artichoke sauce, crisp skin, lemon & lime salsa

* Riesling, Black Slate, Göttelmann, Nahe, 2021 - 70ml *

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Potato & Garlic Terrine,
herb emulsion, pickled cauliflower, chicory

* Le Colombier, Massaya, Lebanon, 2019 - 70ml *

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Skrei Cod,
lemon, celery, heritage kale, cheese & potato emulsion

* Falanghina del Sannio Taburno, La Rivolta, 2021 - 70ml *

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Guinea Fowl Breast,
celeriac dauphinoise, smoked cheddar, bacon jam, pine oil

* Chianti Classico Isole E Olena, 2020 - 70ml *

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Cheese

please select one of the following cheeses:

Mrs Bell's Blue
ewe, blue

Highmoor
cow, creamy

Ragstone
goat, soft

Quicke's
cow, hard

Stinking Bishop
cow, soft

* Banyuls, Chapoutier - 35ml *

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Lemon Meringue,
lime, tangerine, lemon verbena

* Muscat de Beaumes de Venise, Durban, 2019 - 35ml *

A DISCRETIONARY 10% WILL BE ADDED TO THE BILL.

AVAILABLE EVERY DAY FOR LUNCH (LAST ORDER 1.30PM)

OR DINNER (LAST ORDER 8.30PM),

EXCEPT SUNDAY LUNCH AND VALENTINE'S DAY

SUBJECT TO DAILY CHANGES

FISH DISHES MAY CONTAIN BONES. GAME DISHES MAY CONTAIN SHOT

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