



The Cherwell Boathouse

Spring Tasting Menu

£55.00

£79.50 With Paired Wine Flight

Gin Cured Cod,
black garlic emulsion, radish, citrus

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

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Asparagus,
grapefruit curd, radish, honeycomb, salad

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

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Coley,
butter bean purée, broccoli, spinach, chilli

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

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Cotswold Chicken,
asparagus, braised onion, baby gem, buttermilk

* Vinsobres, Chaume-Arnaud, 2019 - 70ml *

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Cheese,
please select one of the following cheeses:

<i>Perl Las</i>	<i>Barber's</i>	<i>Cornish Yarg</i>	<i>Rachel</i>	<i>Bath Soft</i>
<i>cow, blue</i>	<i>cow, hard</i>	<i>cow semi-hard</i>	<i>Goat's, semi hard</i>	<i>cow, soft</i>

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

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Pistachio Custard Tart,
macerated rhubarb

* 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

SUBJECT TO DAILY CHANGES

FISH DISHES MAY CONTAIN BONES. GAME DISHES MAY CONTAIN SHOT

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