



The Cherwell Boathouse

Autumn Set Menu

2 courses from £30.00, 3 courses from £37.75

S t a r t e r s

Jerusalem Artichoke Soup (*vegan*)

Pheasant Tarte Tatin

wild mushroom sauce, pine oil

Cured Pollock

buttermilk, pumpkin, lemon, almond, crisp capers

Fig & Beetroot Salad (*vegan*)

pumpkin seed pesto, bread tuile

M a i n s

Slow Braised Beef

mashed potato, heritage carrot, wilted greens, beef jus

Partridge Breast

black lentils, root vegetables, Jerusalem artichoke, game jus

Silver Mullet

heritage kale, celeriac horseradish pureé, cheesy potato gratin

Jack-be-Little Pumpkin (*vegan*)

kohlrabi, leek, quinoa, pumpkin sauce

D e s s e r t s

Blackberry Delice

biscoff ice cream

Sticky Toffee Pudding

caramelised bananas, milk sorbet, salted caramel sauce

Orange Treacle Tart

lemon curd

Baked Apple Crepes (*vegan*)

caramelised Calvados sauce

Two British Cheeses,

biscuits & quince jelly (£2.75 supp.)

A discretionary 10% will be added to the bill.

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