



The Cherwell Boathouse

## Autumn Set Menu

2 courses from £30.00, 3 courses from £37.75

### Starters

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*

### Mains

Slow Braised Ox Cheek  
*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, almond, leek, quinoa, pumpkin sauce*

### Desserts

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, walnuts*

Two British Cheeses,  
*biscuits & quince jelly (£2.75 supp.)*

A discretionary 10% will be added to the bill.

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