



The Cherwell Boathouse

Autumn Tasting Menu

£56.50

£82.50 With Paired Wine Flight

Cured Pollock,

buttermilk, pumpkin, lemon, almond, crisp capers

* Sauvignon Blanc, Churton, Marlborough, 2022- 70ml *

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Breaded Venison Fritters,

smoked cheddar sauce, crisp kale

* Vinsobres, Chaume-Arnaud, Rhone, 2020 - 70ml *

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Cod,

pomme mousseline, pickled red cabbage, kohlrabi, hazelnut

* Taburno, Fattoria La Rivolta, 2023- 70ml *

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Partridge Breast,

black lentils, root vegetables, Jerusalem artichoke, game jus

*Trepas 12 @, Carles Andreu, Conca de Barberà, 2020 - 70ml *

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Cheese,

please select one of the following cheeses:

<i>Mrs Bell Blue</i>	<i>Waterloo</i>	<i>Cornish Kern</i>	<i>Rachel</i>	<i>Bath Soft</i>
<i>ewe, blue</i>	<i>cow, semi-soft</i>	<i>cow semi-hard</i>	<i>goat's, semi hard</i>	<i>cow, soft</i>

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

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Blackberry Delice,

biscoff ice cream

* Muscat de Baumes de Venise, Durban, 2021, 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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