



The Cherwell Boathouse

Autumn Vegetarian Tasting Menu

£56.50

£82.50 With Paired Wine Flight

Jerusalem Artichoke Soup,

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

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Fig & Beetroot Salad,
pumpkin seed pesto, bread tuile

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

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Mushroom Gnocchi,
*cep & madeira purée, pickled mushrooms, black garlic, broccoli,
lovage*

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

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Jack-be-Little Pumpkin,
kohlrabi, almond, leek, quinoa, pumpkin sauce

*Trepât 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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Orange Treacle Tart,
lemon curd

* 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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