



The Cherwell Boathouse

Spring Menu

S t a r t e r s

Wild garlic velouté £6.00*

Spring vegetable salad £6.00*
truffle emulsion, Jersey Royal potatoes

Green asparagus £9.50
black Iberian ham, sorrel, ricotta cheese, puffed rice

Beef carpaccio £6.00*
heritage tomatoes, aged parmesan, croutons

Tempura soft shell crab £10.50
pork belly, samphire, yuzu emulsion

Smoked trout mi-cuit £6.00*
lime mayo, pickled cucumber, crisp radish

M a i n s

Lamb loin £22.00
pomme anna, English peas, mint emulsion, lamb jus

Corn fed chicken breast £17.75*
buttermilk, fennel slaw, spiced potato salad

Pork fillet £17.75*
smoked spring cabbage, black pudding croquet, heritage carrot, pork jus

Pan fried stone bass £21.00
green olive tapenade, charred baby gem, asparagus, chorizo sauce vierge

Parmesan crusted plaice, £17.75*
brown butter shrimp sauce, aubergine purée

Crispy fried haloumi £17.75*
courgette, basil, caper berries, chilli jam

Caramelised white onion tarte fine £17.75*
truffled goats cheese, braised chicory, grilled spring onion

Set Menu: 2 courses £23.75 / 3 courses £29.75
(starred items only)

We keep a written record of the most common 14 allergen used which can be provided upon request.

Fish dishes may contain bones. Game dishes may contain shot.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – BARDWELL ROAD, OXFORD



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D e s s e r t s

Vanilla custard tart £6.00*

rhubarb sorbet, granola

Paris Brest £6.00*

hazelnut praline cream, white chocolate crumble

Dark chocolate & fig délice £6.00*

Pedro Ximenez poached black figs, honeycomb

Strawberry £7.50

clotted cream, mint, meringue

Almond nougat parfait £7.50

brandy-soaked madeleine, caramel chocolate

Petits fours £2.50

chocolate fudge, fruit pastille, almond financier

C h e e s e s

Lincolnshire Poacher £3.50

slow-maturing cheese that takes between 12-24 months to develop a golden, straw-coloured yellow pate and spotted brown & gray colour rind. Fruity, nutty, savoury, sweet
| Lincolnshire | Unpasteurized | Cow | Hard |

Truffle Brillat-Savarin £5.00

rich and a supple cheese with a velvety texture, infused with the highest quality truffles to enhance even more the decadence of this superb cheese.
| Burgundy | Unpasteurized | Cow | Soft triple cream cheese |

Cherwell £4.00

an English goats' milk cheese, with a round and earthy flavour
| Staffordshire | Unpasteurized | Goat | Semi-hard |

Beauvale £3.50

this English take on Gorgonzola has a mellow, fruity flavour and melts in the mouth
| Nottinghamshire | Pasteurized | Cow | creamy | Blue | V |

Isle of Avalon £4.00

soft cheese with a strong, smelly, creamy & smoked bacon flavour
| Surrey | Pasteurized | Cow | Soft |

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