The Cherwell Boathouse

Autumn Tasting Menu

£58.50

£86.50 With Paired Wine Flight

Mi-Cuit Cod

potato, horseradish sauce, kohlrabi, watercress

* Quinta de la Rosa, Douro, 2024 - 70ml *

(extra glass £4.00)

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Potato Fondant,

cep madeira purée, pickled mushrooms, moscatel vinegar

* Falanghina del Sannio, Fattoria La Rivolta, 2024- 70ml *

(extra glass £5.25)

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Brill

chorizo spiced beluga lentils, pumpkin

* Chiroubles, La Forge, Guillet La Chaponnne, 2025- 70ml *

(extra glass £4.25)

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Partridge

dashi broth, orzo, caramelised root vegetables, confit garlic

* Nebbiolo, Langhe, Michele Reverdito, 2022- 70ml *

(extra glass £4.75)

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Blackberry Delice

lemon verbena ice cream

* Muscat de Baumes de Venise, Durban, 2024- 50ml *

(extra glass £4.50)

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Cheese

please select one of the following cheeses:

Cashel Blue	Wigmore	Cornish Yarg	Rachel	Quicke''s
cow, soft blue	*ewe, semi soft*	*cow, semi-hard*	*goat's, semi hard*	*cow, hard*

* Jurançon, Clos Uroulat, Charles Hours, 2023- 50ml *

(extra glass £5.25)

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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