



The Cherwell Boathouse

Autumn Set Menu

2 courses from £31.00, 3 courses from £38.75

S t a r t e r s

Puy Lentil Soup (*vegan*)

Fish Arancini

fennel, lemon verbena, brown butter hollandaise

Pheasant Sausage Roll

Jerusalem artichoke ketchup, onion jam

Heritage Beetroot Salad (*can be made vegan*)

Rosary Ash goats cheese, beetroot syrup, walnut, shallot

M a i n s

Braised Brisket

truffle pomme mouselline, braised carrot, pickled red cabbage

Partridge Breast

white bean cassoulet, pancetta, wild mushrooms,

Jerusalem artichoke, lovage

Coley

creamed leek, purple potato crisps, black garlic, hazlenuts

Jack-be-Little Pumpkin (*can be made vegan*)

butternut squash velouté, buttermilk, allium & herb cous cous

D e s s e r t s

Baked Blackberry Cheesecake

biscoff ice cream

Steamed Chocolate Sponge

caramel chocolate sauce, burnt orange purée, cocoa nib tuille

Orange Treacle Tart

lemon curd

Lemon & Coconut Posset (*vegan*)

passion fruit, kiwi, mint

Two British Cheeses,

biscuits & quince jelly (£2.75 supp.)

A discretionary 10% will be added to the bill.

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BARDWELL ROAD, OXFORD