



The Cherwell Boathouse

Spring Tasting Menu

£56.50

£82.50 With Paired Wine Flight

Open Mullet and Squid Burger,
dill pickles, brioche, aioli

* Taburno Falanghina, Fattoria La Rivolta, 2024- 70ml *

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Asparagus,
wild garlic pesto, crisp bread, confit egg yolk

* Pouilly-Fumé, Les Chants de Cri, F & V Grebet 2024 - 70ml

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Stone Bass,
potato dauphinoise, wild garlic, spring onion, capers, courgette

* Triennes, Cinsault, Provence, 2024 - 70ml *

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Rump of Lamb,
white bean purée, garlic, purple sprouting, mint salsa

* Cabané, Povero, Langhe 2022 - 70ml *

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Cheese,
please select one of the following cheeses:

Mrs Bell Blue	Bath Soft	Cornish Yarg	Rachel	Wigmore
sheep, blue	cow, soft	cow semi-soft	goat's, semi hard	sheep, semi soft

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

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Key Lime Pie,
Italian meringue, mango sorbet

* Muscat de Baumes de Venise, Durban, 2022- 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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