



The Cherwell Boathouse

Autumn Set Menu

2 courses from £31.75, 3 courses from £39.75

S t a r t e r s

Butternut Squash & Almond Soup *(vegan)*

Game Terrine

celeriac remoulade, walnut

Potato Fondant

cep madeira purée, pickled mushrooms, moscatel vinegar

Smoked Haddock Pate

grilled campagne bread, fennel slaw

M a i n s

Slow Braised Jacob's Ladder *(£4.75 supp.)*

butter bean cassoulet, wild mushroom ragu, pickled shallot, crisp kale

Partridge Breast

dashi broth, orzo, caramelised root vegetables, confit garlic

Silver Mullet

baby vegetables, hazelnut, bronze fennel, sauce maltaise

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

apple cous cous, leek, kohlrabi, buttermilk, pumpkin velouté

D e s s e r t s

Blackberry Delice

lemon verbena ice cream

Apple Crumble Tart

hazelnut, pecan, warm custard

Steamed Chocolate Sponge *(vegan)*

dark chocolate sauce, orange marmalade

Peanut Butter Parfait

chocolate crumb, cold latte sauce

Two British Cheeses,

biscuits & quince jelly (£2.75 supp.)

A discretionary 10% will be added to the bill.

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