



The Cherwell Boathouse

Rhone Valley TASTING DINNER

Thursday 30th April
7pm for 7.30pm
£98.00

Clairette de Die, Cave de Poulet, NV

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Condrieu, La Peite Cote, Yves Cuilleron 2023

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Crozes-Hermitage Blanc, Les Pontaix, Laurent Fayolle, 2022

Smoked Eel,

broad beans, aged feta, orange, dill pollen

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Château de Beaucastel CNDP 2007

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Château de Beaucastel CNDP 2008

Confit Jersey Royals,

onion relish, onion ketchup, watercress

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Château de Beaucastel CNDP 2006

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CNDP La Bernadine, Michel Chapoutier, 2006

Salmon mi Cuit,

crab salad, shellfish bisque, sorrel

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Château de Beaucastel CNDP 1999

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Cote Rotie, Yves Cuilleron, 1998

Two Bone Lamb Rack,

charred red pepper relish, wild garlic, asparagus

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Château de Beaucastel CNDP 2004

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Cornas, Michel Chapoutier, 1998

Cheese

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Beaumes de Venise, Domaine du Durban, 2022

Jaffa Cake

A discretionary 10% will be added to the bill.

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