



The Cherwell Boathouse

Winter Set Menu

2 courses or 3 courses

Starters

Red Onion Soup *(can be made vegan)*

Gruyère

Potato & Garlic Terrine *(can be made vegan)*

herb emulsion, pickled cauliflower, chicory

Shellfish Roll

brioche, pickled fennel, cornichon, dill

Braised Pork Mille Feuille

apple, celeriac, crackling

Mains

Crisp Skin Stripe Bass

salsify, purple kalettes, cauliflower & almond veloute or

Skrei Cod (£3.75 supp)

lemon, celery, heritage kale, cheese & potato emulsion

Guinea Fowl Breast

celeriac dauphinois, smoked cheddar, bacon jam, pine oil

Braised Pork Belly

glazed parsnip, mashed potato, pork & apple jus

Crisp Falafel *(vegan)*

spinach, chilli, pickled red cabbage, coconut & garlic yoghurt

Desserts

Sticky Toffee Pudding

milk sorbet, salted caramel, honeycomb

Caramel Chocolate Verrine

candied pastry, passion fruit

Lemon Meringue

lime, tangerine, lemon verbena

Caramelised Pineapple *(vegan)*

coconut mousse, mint, coriander

Two British Cheeses,

biscuits & quince jelly (£2.75 supp.)