



### To Begin

Lemon and herb marinated olives			£3.00
Artisan bread with English whipped butter	For One	£3.00	For Two £4.50
Chefs amuse bouche			£4.00

*Please ask your waiter for today's choice*

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### Starter

Roasted pumpkin & smoked paprika soup, glazed cheese crouton and artisan bread (V)	£7.00
Venison and red wine Scotch egg, red onion jam and homemade brown sauce	£7.00
Bourbon glazed beef nugget, celeriac puree, crisp pancetta and toasted hazelnuts (N)	£8.50
Pan seared scallops, crispy pork nugget, sweet potato and papaya puree, soy toasted pumpkin seeds	£11.50
Roasted beetroot salad, marinated feta, pine nuts, caraway dressing and pea shoots (V)	£7.00

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### Main Courses

Creedy Carver duck breast, gratin dauphinois, orange caramelised chicory, liquorice and red wine sauce	£20.50
Roasted pork loin, sweet potato fondants, red wine braised red cabbage, cavolo nero, red wine sauce and crackling	£18.50
Pan seared sea trout, beetroot ketchup, puy lentils, roasted new potatoes, crisp pancetta, red wine reduction	£18.50
Wild mushroom risotto, truffle cream, toasted hazelnuts and parmesan crackling (V) (N)	£14.50
Thai green cashew curry, steamed rice, pak choi and chargrilled red peppers (V) (N)	£13.00

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### Five Arrows Favourites

Oxfordshire Aberdeen Angus steak, slow roasted plum tomatoes, king oyster mushroom, chunky chips, garlic and herb butter	£25.00
Waddesdon estate beef & Shepherds Gold ale pie, mashed potatoes, pot roasted root vegetables, malted gravy	£16.50
Shepherds Gold ale battered haddock, chunky chips, minted crushed peas, tartare sauce	£16.00

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### Sides

Mixed garden leaf salad, balsamic dressing (VE)	£4.00
Skinny fries or chunky chips (V)	£4.50
Red wine braised red cabbage (V)	£4.50
Pot roasted root vegetables (V)	£4.50

## Puddings

Pear tarte tatin, salted caramel, sugared almonds and vanilla ice cream (N)	£7.50
Valrhona dark chocolate cheesecake, caramelised white chocolate, raspberry sorbet	£8.00
Baked Alaska, red velvet cake, caramel ice cream, raspberry scented meringue,	£8.50
Homemade dairy free ice cream and sorbet selection (DF)	£6.50
Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V)	£10.50

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## Tea

English breakfast	£3.00
Earl Grey	£3.50
Lapsang Souchong	£3.50
Darjeeling	£3.50
Peppermint	£3.50
Green	£3.50

## Coffee

Filter	£3.00
Double Espresso	£3.00
Americano	£3.20
Latte	£3.50
Cappuccino	£3.50
Mocha	£3.50

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## Drink Menus



To view the [full wine list](#); please scan this QR code using your phone camera



To view the [full drinks menu](#); please scan this QR code using your phone camera

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*We will add a discretionary 10% service charge to your bill, please let us know if you would prefer us to remove it.*

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### **Dietary Key:**

(V) vegetarian, (VE) vegan,  
(DF) dairy free, (GF) gluten free  
(N) contains nuts

***Some dishes can be adapted for dietaries and allergens.***

***Please speak to a waiter to see discuss further if required or to see a comprehensive ingredients listing with details of major allergens.***