



To Begin

Lemon and herb marinated olives (VE)			£3.00
Artisan bread with English whipped butter	For One	£3.00	For Two £4.50
Roasted Padron peppers with Maldon salt (VE) (GF)			£4.50
Grilled Focaccia, tomato fondue, mozzarella			£4.50
Hummus with chargrilled flatbreads			£4.00
Chef's amuse bouche			£4.00

Please ask your waiter for today's choice

Starters

Portobello & chestnut mushroom soup, garlic sippets, parmesan cream, artisan bread (V) (VEA) (DFA) (GFA)	£7.50
Pork & Stornoway black pudding Scotch egg, crushed peas, homemade brown sauce	£7.50
Duck liver parfait, rhubarb & ginger chutney, toasted sourdough	£8.00
Maple cured & hot smoked salmon, pickled cucumber, wild garlic mayonnaise (DFA) (GF)	£8.00
Sautéed asparagus, poached duck egg, parmesan broth, soy toasted pumpkin seeds (V) (VEA) (DFA)	£7.50

Main Courses

Creedy Carver duck breast, pomme anna, plum puree, sautéed pak choi, asparagus, plum jus (DFA) (GFA)	£20.00
Seared lamb rump, buttered jersey royals, glazed goat's cheese, bee pollen, herb crushed peas, rosemary scented jus (DFA) (GF)	£21.00
Pan seared sea trout, beetroot ketchup, confit potatoes, watercress & rocket salad, asparagus (DFA) (GF)	£19.00
Pea & broad bean risotto, herb mascarpone, slow roasted tomatoes, parmesan crackling (V) (VEA) (GF)	£14.00
Thai green cashew curry, steamed rice, pak choi, chargrilled red peppers (VE) (GF)	£13.00

Five Arrows Favourites

Oxfordshire Aberdeen Angus steak, slow roasted plum tomatoes, king oyster mushroom, chunky chips, garlic & herb butter (DFA) (GFA)	£25.00
Waddesdon estate beef & Shepherds Gold ale pie, mashed potatoes, spring cabbage & bacon, glazed carrots, malted gravy	£16.50
Shepherds Gold ale battered haddock, chunky chips, minted crushed peas, tartare sauce (DFA) (GFA)	£16.00

Sides

Mixed garden leaf salad, balsamic dressing (VE) (GF)	£4.00
Skinny fries or chunky chips (VE) (GF)	£4.50
Chargrilled asparagus & pine nuts (VE) (GF) (N)	£4.50
Spring cabbage & crispy bacon (GF)	£4.00

Puddings

Banana & rum cheesecake, ginger crunch, glazed banana, salted caramel popcorn	£7.50
Strawberry & vanilla cream mousse, shortbread, dressed strawberries, white chocolate ice cream (GF)	£8.50
Baked Alaska, red velvet cake, caramel ice cream, raspberry scented meringue	£8.50
Homemade ice cream & sorbet selection	£6.50
Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V) (GFA)	£10.50

Other vegan options available upon request

To End

Homemade Fudge - Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate (GF)	£4.00
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Tea

Black Teas	£3.50	Herbal & Fruit Teas	£3.75
<i>English Breakfast</i>		<i>Jasmine Flower Green</i>	
<i>Earl Grey</i>		<i>Tropical Green</i>	
		<i>Sweet Ginger Peach</i>	
Alcohol Infused Teas	£4.00	<i>Chamomile</i>	
<i>Apple and Cinnamon infused with Gin</i>		<i>Peppermint</i>	
<i>Maharaja Chai infused with Rum</i>		<i>Berry</i>	

Coffee

Filter Coffee	£3.00	Latte	£3.50
Espresso	Single - £2.50 / Double - £3.00	Cappuccino	£3.50
Americano	£3.20	Mocha	£3.50

Flavoured Syrups +75p

Vanilla / Hazelnut / Caramel

Alternative Milks

Oat / Soya

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

Dietary Key:

(V) vegetarian, (VE) vegan, (VEA) vegan adaptable

(DF) dairy free, (DFA) dairy free adaptable

(GF) gluten free, (GFA) gluten free adaptable

(N) contains nuts

Some dishes can be adapted for dietaries and allergens.

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