



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

Sweet potato, smoked paprika & sweetcorn soup, harissa cream, artisan bread (VEA) (GFA) (DFA)	£7.50
Pork & Stornoway black pudding Scotch egg, crushed peas, homemade brown sauce	£7.50
Peppered pork fillet, apricot gel, sweet pickled cucumber & crackling pencil (DF) (GF)	£8.00
Smoked & confit sea trout, saffron mayo, marinated cherry tomatoes, samphire (GF) (DF)	£8.00
Twice baked Mrs Belles blue soufflé, Shepherds gold pickled onions, baby beetroot & red wine reduction (V)	£8.00

Main Courses

Creedy Carver duck breast, sweet potato fondants, honey glazed carrots, sour cherry sauce (DFA) (GFA)	£21.00
Roasted Guinea fowl breast & thigh Kiev, smoked mashed potatoes, sweetcorn, bacon & poultry jus	£20.00
Grilled cod fillet, black olive crust, wild fennel pollen, jersey royals (DFA) (GFA)	£19.00
Sundried tomato & mozzarella Arancini, chargrilled baby leeks, torched Heritage tomatoes, baby artichokes (V)	£14.00
Spiced red onion bhajis, cumin roasted cauliflower, roasted almond rice, garlic & coconut sauce (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
Shepherds Gold baked cottage pie, pot roasted baby vegetables, malted gravy (GF)	£16.00
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)	£4.00
Honey glazed carrots & pine nuts (V) (GF) (N)	£4.50
Spring cabbage & crispy bacon (GF)	£4.00

Puddings

White chocolate & vanilla cheesecake, maple glazed apricots, flapjack, sauternes syrup, caramac	£7.50
Chocolate & black cherry mousse, pistachio ice cream, ginger & honey crumb	£8.50
Baked Alaska, red velvet cake, caramel ice cream, raspberry scented meringue (DF)	£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.