



### 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*

### Starter

White onion, baked cheddar & thyme soup, artisan bread (V) (GFA)	£7.00
Wild boar & apple Scotch egg, cranberry compote, homemade brown sauce	£7.00
Confit goose leg terrine, fois gras butter, toasted spiced brioche, pickled shallots (DFA) (GFA)	£8.00
Bucks brothers gin cured salmon, horseradish mousse, candied beetroots, blood orange (GF)	£8.50
Wild mushroom risotto, toasted hazelnuts, truffle cream, parmesan crisp (VEA) (N) (GF)	£7.00

### Main Courses

Roasted Caldecott farm turkey, chestnut stuffing, pigs in blankets, roast potatoes, honey glazed parsnips & carrots, red wine braised cabbage, thyme jus (N) (GFA)	£18.00
Waddesdon estate venison loin & braised kromeski, lovage puree, parsnip mash, blackberry jus (DFA)	£21.50
Grilled hake with herb crust, truffle braised leeks, roasted cauliflower puree, red wine jus (GFA)	£19.00
Golden beetroot tarte tatin, roasted celeriac, Mrs Belles blue cheese, sherry vinegar reduction (GFA)	£14.50
Plant based bourguignon, parsnip mash, glazed carrots, red wine braised cabbage (VE) (GF)	£14.00

### Five Arrows Favourites

Aberdeen Angus steak, roasted plum tomatoes, king oyster mushroom, chunky chips, garlic and herb butter (DFA) (GFA)	£25.00
Caldecott farm turkey, cranberry & stuffing pie, parsnip mash, red wine braised cabbage, malted gravy	£16.50
Shepherds Gold ale battered haddock, chunky chips, minted crushed peas, tartar sauce (GFA)	£16.00

### Sides

Pigs in blankets	£4.50
Skinny fries or chunky chips (V) (GF)	£4.50
Red wine braised red cabbage (V) (GF)	£4.50
Honey roasted root vegetables (V) (GF)	£4.50
Roasted potatoes (V)	£4.50

## Puddings

Traditional Christmas pudding, brandy butter and vanilla custard	£7.50
Chocolate & black cherry mousse, pistachio ice cream, ginger & honey crumb (N)	£8.50
Baked Alaska, red velvet cake, caramel ice cream, raspberry scented meringue (DF) (N)	£8.50
Homemade ice cream and sorbet selection	£6.50
Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V)	£10.50
<i>Other vegan options available upon request</i>	

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## To End

<b>Homemade Fudge</b> - 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
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*English Breakfast*

*Jasmine Flower Green*

*Earl Grey*

*Tropical Green*

*Sweet Ginger Peach*

Alcohol Infused Teas

£4.00

*Chamomile*

*Apple and Cinnamon infused with Gin*

*Peppermint*

*Maharaja Chai infused with Rum*

*Berry*

## 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*

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*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.***