



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>	

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
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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

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.