



To Begin

Lemon and herb marinated olives <i>(VE)</i>		£3.00
Artisan bread with English whipped butter	For One	£3.00 For Two £4.50
Roasted Padron peppers with paprika Maldon salt <i>(VE) (GF)</i>		£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

Roasted cauliflower soup, parmesan foam, saffron oil, artisan bread <i>(V) (GFA)</i>	£7.00
Smoked cheddar BBQ beefscotch egg, maple slaw, red onion jam	£7.50
Salmon and scallop cannelloni, watercress puree, chargrilled artichokes, caviar cream	£10.50
Twice baked Blue Monday cheese soufflé, candy beets, beer pickled shallots, glazed walnuts <i>(V)</i>	£8.50
Wild mushroom risotto, toasted hazelnuts, truffle cream, parmesan crisp <i>(VEA) (N) (GF)</i>	£8.00

Main Courses

Seared pork fillet, celeriac & apple gratin, caramelised apple puree, black pudding & anise sauce <i>(GFA)</i>	£20.50
Waddesdon estate venison loin & braised kromeski, lovage puree, parsnip mash, blackberry jus <i>(DFA)</i>	£21.50
Seared stone bass, cumin steamed mussels, roast cauliflower & smoked garlic crushed potatoes <i>(DFA)(GF)</i>	£19.00
Buttermilk fried halloumi, potato rosti, pot roasted baby vegetables & aioli <i>(V)</i>	£14.50
Wild mushroom bourguignon, parsnip mash, glazed carrots, red wine braised cabbage <i>(VE) (GF)</i>	£14.00

Five Arrows Favourites

Oxfordshire Aberdeen Angus steak, slow roasted plum tomatoes, king oyster mushroom, chunky chips, garlic & herb butter <i>(DFA) (GFA)</i>	£25.00
Hand raised chicken & chorizo pie, parsnip mash, red wine braised red cabbage, malted gravy	£16.00
Shepherds Gold ale battered cod, chunky chips, minted crushed peas, tartare sauce <i>(DFA) (GFA)</i>	£16.00

Sides

Winter leaf salad with apple & fennel <i>(VE) (GF)</i>	£4.00
Skinny fries or chunky chips <i>(VE) (GF)</i>	£4.00
Savoy cabbage with pancetta <i>(GF) (DF)</i>	£4.00
Red wine braised cabbage <i>(GF) (DF)</i>	£4.00
Smoked garlic crushed potatoes <i>(DF)</i>	£4.50

Puddings

Whipped chocolate ganache, mango & passion fruit curd, cocoa nib tuille, vanilla compressed mango	£9.50
Blackcurrant & hibiscus soufflé, chocolate sauce, almond biscotti (DF) (GFA) (please allow 12 minutes cooking time)	£8.50
Tonka bean scented buttermilk panna cotta, honeycomb, blackberries	£7.50
Homemade ice cream & sorbet selection	£6.50
Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V) (GFA)	£10.50
<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
<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.