



THE FIVE ARROWS

TO BEGIN

Lemon and herb marinated olives (VE)	£3.50	Roasted Padron peppers with paprika salt (VE,GF)	£4.50
Artisan bread with whipped butter (V)	£3.00	Hummus with chargrilled flatbreads (VE,GFA)	£4.50
Chefs amuse bouche	£4.00	Grilled Focaccia, tomato fondue, mozzarella (V)	£5.00

Please ask your server for today's choice

STARTERS

Roasted red pepper, tomato & harissa soup, whipped butter, kimchi focaccia (VA,VEA,GFA)	£8.50
Miso & honey glazed twice baked cheddar souffle, celery and apple salsa, poached apple (V)	£9.50
Smoked goats cheese, sundried tomato & black garlic spiral agnolotti, tomato fondue, chorizo (VA)	£10.50
Crisp chicken, black pudding & apple curd tartlet, hazelnut oil, parmesan crisp (N)	£10.50
Five Arrows prawn toast; black sesame, miso brioche, soured cream dressing (DF, GF)	£10.50

MAIN COURSES

Waddesdon estate lamb, chorizo & leek crumble, black garlic Parmentier potatoes chargrilled leeks, goats curd (DFA, GFA)	£24.50
Corn fed spring chicken breast, Pomme Anna potato, sauteed asparagus, morel mushrooms, wild mushroom sauce (GFA)	£21.50
Grilled Sole fillets, pickled cauliflower, roasted cauliflower puree, sauce Grenoble, new potatoes (GFA)	£21.50
Slow cooked beetroot & wild mushroom stroganoff, potato rosti, maple glazed carrots, wilted greens (VE,GF)	£17.00

FIVE ARROWS FAVOURITES

Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA)	£29.00
Five arrows Beef bourguignon pie with smoked mash, honey roasted carrots, savoy cabbage & bacon, red wine jus	£18.50
Shepherd's Gold ale battered haddock, chunky chips, minted peas, tartare sauce (DFA,GFA)	£18.50
Baba ganoush risotto, sundried tomatoes, Ras-El-Hanout feta, toasted flaked almonds (N,V,VEA,GF)	£17.00

SIDES

Smoked cauliflower cheese (V,GFA)	£5.00	English asparagus, wild garlic pesto (VE,GF)	£5.00
Skinny fries or chunky chips (VE,GF)	£5.00	Savoy cabbage & smoked bacon (DF,GF)	£5.00





THE FIVE ARROWS

PUDDINGS

Dark 'n' stormy rum baba, rhubarb sorbet, spiced fudge	£9.50
Baked lemon tartine, lemon curd, tonka bean streusel, rebujito sorbet	£9.50
Caramalised white chocolate mousse, rum coffee gel, cocoa nibs & honey glazed cannoli	£9.50
Homemade ice cream & sorbet selection (SORBETS VE)	£7.50
<i>Please ask your server for today's selection</i>	
Selection of British cheeses, crackers, fruit chutney, Shepherd's Gold ale pickled onions (V,GFA)	£12.00
<i>Other vegan options available upon request</i>	

TO END

Homemade Fudge	£4.00
<i>Apricot, orange & white chocolate, rum & raisin, pistachio & dark chocolate (GF, N)</i>	
Affogato	£6.00

A selection of hot drinks are also available. Please ask your server for full options.

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 (VA) vegetarian adaptable (VEA) vegan adaptable
 (DF) dairy free (DFA) dairy free adaptable,
 (GF) gluten free (GFA) gluten free adaptable
 (N) contains nuts (M) contains mustard

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.

