



THE FIVE ARROWS

SET MENU

TWO COURSE - £25.00 THREE COURSE - £32.50

STARTERS

Jerusalem artichoke & truffle soup, parmesan & thyme foam, Artisan bread & butter (VEA,GFA)

Chicken & ham hock tortellini, roasted cauliflower puree, crispy shallots, sultana compote

Prawn toast; miso brioche, white onion jam, black sesame, soured cream dressing (GFA)

MAIN COURSES

Pan roasted pheasant breast, apricot jam glazed potato fondant, savoy cabbage & smoked bacon, parsnips (GF)

Grilled cod loin, black olive & herb crust, spider crab beignet, salt baked celeriac

Sauteed wild mushroom risotto, truffle mascarpone, parmesan crackling (V,VEA,DFA,GF)

PUDDINGS

Black treacle sponge pudding, peanut whisky salted caramel, peanut butter ice cream (N)

Caramel chocolate souffle, white chocolate biscotti, dark chocolate sauce (Please allow 12 minutes)

Homemade ice cream & sorbet selection (SORBETS VE,GFA)



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TO END

Homemade Fudge £5.00

Baileys, rum & raisin, limoncello (GF)

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 (PEA) pescetarian adaptable
(DF) dairy free (DFA) dairy free adaptable (N) contains nuts (M) contains mustard
(GF) gluten free (GFA) gluten free adaptable

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to discuss further or to see a comprehensive ingredient listing with details of major allergens.

