



THE FIVE ARROWS

TO BEGIN

Lemon and herb marinated olives (VE)	£5.50	Roasted Padron peppers with paprika salt (VE,GF)	£5.50
Artisan bread with whipped butter (V)	£5.00	Hummus with chargrilled flatbreads (VE,GFA)	£5.50

SUNDAY LUNCH MENU

TWO COURSE - £37.50 THREE COURSE - £45.00

STARTERS

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

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

Seared scallops in blankets, maple & miso glaze, burnt apple puree, daikon radish sauerkraut (PEA,GF)

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

Slow roasted beetroot tartare, avocado mousse, cranberry, walnut & caper salsa, beetroot tuille (VE)

MAIN COURSES

Sirloin of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy (GFA, DFA)

Roast loin of pork, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy (GFA,DFA)

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

Nihari spiced lamb pie, smoked mash, glazed carrots, red wine braised cabbage, malted gravy

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

Portobello mushroom & sweet potato Wellington, sticky black garlic Puy lentils, baby leeks, sauteed king oyster mushrooms (VE,N)

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)

Vanilla & salted caramel Affogato, white chocolate biscotti (V,N,GFA)

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

Selection of British cheeses, crackers, fruit chutney, Shepherd's Gold ale pickled onions (V,GFA)



