



THE FIVE ARROWS

SET MENU

TWO COURSE - £25.00 THREE COURSE - £32.50

STARTERS

Creamed leek and potato soup, poached hens egg, black truffle foam, Artisan bread & butter (VEA,GFA)

Crispy fried pork belly, red onion, sundried tomato & chorizo jam, crackling, watercress (GFA)

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,DF,GF)

PUDDINGS

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

Chestnut meringue toad stalls, pistachio ice cream, cranberry compote, praline crumble (N,VEA,GFA)

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

