



THE FIVE ARROWS

TO BEGIN

Lemon and herb marinated olives (VE)	£5.50	Roasted Padron peppers with paprika salt (VE,GF)	£5.00
Artisan bread with whipped butter (V)	£5.00	Hummus with chargrilled flatbreads (VE,GFA)	£5.50
Chefs amuse bouche	£6.50	Grilled focaccia, tomato fondue, mozzarella (V)	£5.50

STARTERS

Jerusalem artichoke & truffle soup, parmesan & thyme foam, Artisan bread & butter (VEA,GFA)	£9.50
Chicken & ham hock tortellini, roasted cauliflower puree, crispy shallots, sultana compote	£10.50
Seared scallops in blankets, maple & miso glaze, burnt apple puree, daikon radish sauerkraut (PEA,GF)	£12.00
Prawn toast; miso brioche, white onion jam, black sesame, soured cream dressing (GFA)	£11.50
Slow roasted beetroot tartare, avocado mousse, cranberry, walnut & caper salsa, beetroot tuille (VE)	£10.50

MAIN COURSES

Pan roasted pheasant breast, apricot jam glazed potato fondant, savoy cabbage & smoked bacon, parsnips (GF)	£24.00
Waddesdon estate Venison loin, venison bon bon, pancetta potato terrine, sweet potato puree, king oyster mushroom, redcurrant jus (GFA,DFA)	£26.00
Whole grilled lemon sole, caper butter sauce, new potatoes, wilted greens (DFA,GFA)	£24.00
Grilled cod loin, black olive & herb crust, spider crab beignet, salt baked celeriac	£24.00
Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA) <i>Upgrade to parmesan & truffle fries for £2.50 extra</i>	£35.00
Nihari spiced lamb pie, smoked mash, glazed carrots, red wine braised cabbage, malted gravy	£19.50
Sauteed wild mushroom risotto, truffle mascarpone, parmesan crackling (V,VEA,DFA,GF)	£18.50
Portobello mushroom & sweet potato Wellington, sticky black garlic Puy lentils, baby leeks, sauteed king oyster mushrooms (VE,N)	£19.50

SIDES

Skinny fries or chunky chips (VE,GF)	£6.00
Smoked cheddar cauliflower cheese (V,GFA)	£6.00
Savoy cabbage & smoked bacon (DF,GF)	£6.00



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PUDDINGS

Black treacle sponge pudding, peanut whisky salted caramel, peanut butter ice cream (N)	£9.50
Caramel chocolate souffle, white chocolate biscotti, dark chocolate sauce (Please allow 12 minutes)	£10.50
Five Arrows dark chocolate Jaffa cake, orange ice cream, salted caramel (VE)	£12.00
Vanilla & salted caramel Affogato, salted caramel shortbread (V,N,GFA)	£9.00
Homemade ice cream & sorbet selection (SORBETS VE,GFA)	£7.50
Selection of British cheeses, crackers, fruit chutney, Shepherd's Gold ale pickled onions (V,GFA)	£13.00

Please ask your server for todays selection

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. Please also note that we do not accept cash.

DIETARY KEY

(V) vegetarian (VE) vegan (VA) vegetarian adaptable (VEA) vegan adaptable (PEA) pescetarian adaptable (DF) dairy free (DFA) dairy free adaptable (GF) gluten free (GFA) gluten free adaptable (N) contains nuts (NA) nut free adaptable (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 ingredient listing with details of major allergens.

