



## 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

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### STARTERS

Cock 'a' leekie soup, crispy chicken skin, Artisan bread & butter (DFA,GFA contains celery)	£9.50
Chicken & ham hock tortellini, roasted cauliflower puree, crispy shallots, sultana compote	£11.00
Seared scallops in blankets, maple & miso glaze, burnt apple puree, daikon radish sauerkraut (PEA,GF)	£12.00
Thermidor gratin of prawns & crayfish, confit garlic focaccia, onion jam	£11.50
Shitake mushroom pakora, mango chilli salsa, turmeric waffle, potato tuille, lime yogurt (VE, GF)	£11.00

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### MAIN COURSES

Slow cooked blade of beef, herb & onion crust, asparagus, pomme anna & bernaise sauce (GFA,DFA)	£28.00
Pan seared guinea fowl, smoked mash, honey glazed carrots, candied pancetta, bacon jam (GF, DFA)	£25.00
Whole grilled lemon sole, caper butter sauce, new potatoes, wilted greens (DFA,GFA)	£26.00
Pan fried stonebass, purple sprouting broccoli tempura, harissa leeks, wild garlic cream sauce	£26.00
Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA) <i>Upgrade to parmesan &amp; truffle fries for £2.50 extra</i>	£35.00
Pork, apple & black pudding pie, apple puree, smoked mash, savoy cabbage & bacon, malted gravy	£19.50
Sauteed wild mushroom risotto, truffle mascarpone, parmesan crackling (V,VEA,DFA,GF)	£19.50
Slow roasted beetroot & crispy tofu, red Thai panang sauce, pak choi & jasmine rice (VE,GF)	£19.50

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### SIDES

Spring salad; asparagus, radish, rocket, parmesan (GF, DFA)	£6.00
Skinny fries or chunky chips (VE,GF)	£6.00
New potatoes (V,GF)	£6.00
Smoked cheddar cauliflower cheese (V,GFA)	£6.00

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