



THE FIVE ARROWS

SET MENU

TWO COURSE - £26.00 THREE COURSE - £33.50

STARTERS

Cock 'a' leekie soup, crispy chicken skin, Artisan bread & butter (DFA,GFA contains celery)

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

Shitake mushroom pakora, mango chilli salsa, turmeric waffle, potato tuille, lime yogurt (VE, GF)

MAIN COURSES

Pan seared guinea fowl, smoked mash, honey glazed carrots, candied pancetta, bacon jam (DFA,GF)

Stone bass, purple sprouting broccoli tempura, harissa leeks, wild garlic cream sauce

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

PUDDINGS

Five arrows dark chocolate Jaffa cake, orange ice cream, salted caramel (VE)

Banoffee baked Alaska; banana ice cream, banana cake, salted caramel

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





THE FIVE ARROWS

TO END

Homemade Fudge

£5.00

Baileys, rum & raisin, strawberry daiquiri (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.



Local Suppliers

- Parrot Brothers Butchers 
- Waddesdon Estate Farms 
- Chiltern Brewery 
- Boobytrap Brewery 
- Sky Wave 
- Waddesdon Gin 
- Hawkstone 
- Eythrope Gardens 
- Derek Piggot 
- Dinton Wines 
- Rennie's Winslow Cider 
- Bucks Brothers Gin 
- REAL drinks 
- Nu Era Spirits 