



THE FIVE ARROWS

SET MENU

TWO COURSE - £26.00 THREE COURSE - £33.50

STARTERS

Fennel, red pepper & saffron velouté, smoked cheddar crouton Artisan bread & butter (V,VEA, DFA,GFA)

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

Thermidor gratin of prawns & crayfish, confit garlic focaccia, onion jam

MAIN COURSES

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

Sea trout, dill beurre Blanc, lemon pangratto peas, charred gem lettuce, confit pink fir potatoes (GFA)

Tomato essence risotto, summer vegetables from our garden, chervil mascarpone, parmesan crackling (V,VEA,DFA,GF)

PUDDINGS

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

Cinnamon & strawberry cheesecake, balsamic macerated strawberries, matcha tea ice cream, strawberry doughnut

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.

