

FIVE ARROWS

WADDESDON

SET MENU

TWO COURSE - £26.00 THREE COURSE - £33.50

STARTERS

Roasted Eythrope pumpkin soup, smoked paprika & parmesan foam, hazelnuts,
artisan bread & butter (V,VEA, DFA,GFA,N)

"Ravioli-Agnolotti", Mozarella & Nduja, tomato fondue, basil

Blue swimmer crab cannoli, black garlic mayonnaise, brown crab & avocado mousse, lovage oil, radish

MAIN COURSES

Seared duck breast, beetroot Anna potatoes, sweetcorn, smoked bacon, sour cherry jus (GF)

Sea trout, blue potato & watercress salad, confit tomatoes, red pepper coulis (GFA)

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

PUDDINGS

Peach daiquiri baba, peach jam, lime & white chocolate mousse, chargrilled peaches, flaked almonds (N)

Blueberry & almond financier, lemon thyme ice cream, vanilla crème fraiche, sugared almonds (N)

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

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TO END

Homemade Fudge

£5.00

Baileys, rum & raisin, frangelico (N,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.

