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

Truffled parsnip soup, crispy bacon & toasted hazelnuts, artisan bread & butter (V,VEA,GF,N)	£9.50
Duck liver & orange parfait, toasted spiced brioche, red onion & kumquat marmalade	£10.50
Turkey & chestnut stuffing Scotch egg, brioche bread sauce & cranberry bacon jam (N)	£11.50
Hot smoked sea trout, celeriac, apple salsa & wasabi crème fraiche, rye croutons (DFA, GFA)	£12.00
Soy glazed king oyster mushroom, rice paper bowl, avocado mousse, chilli fried peanuts (VE, N)	£10.50

MAIN COURSES

Roasted free range Bronze turkey, chestnut stuffing, pigs in blankets, roasted potatoes, honey glazed parsnips & carrots, red wine braised cabbage, thyme jus (N,DFA,GFA)	£27.00
Pan fried Hambleden estate venison loin, pressed potato & braised venison terrine, black garlic & onion puree, caramalised pear compote, rich Rothschild wine jus (GF)	£29.00
Whole grilled lemon sole, caper butter sauce, new potatoes, wilted greens (DFA,GF)	£26.00
Roasted hake, chestnut & sage crust, Jerusalem artichoke puree, cider beurre blanc, baby leek & mushroom fricassee (GFA,N)	£25.50
Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA)	£35.00
The Five Arrows pie: slow roasted lamb, black garlic & roasted carrots, truffled mash, braised red cabbage, honey roasted carrots, malted gravy	£19.50
Smoked paprika roasted pumpkin risotto, crispy sage, Amaretti biscuits, & pinenut, paprika mascarpone (V,VEA,N,GF)	£18.50
Slow roasted sweet potato, roasted Brussels sprouts, lentil & nut stuffing, truffled miso jus (VE,N)	£19.50

SIDES

Skinny fries, chunky chips or roast potatoes (VE,GF)	£6.00
Smoked cheddar cauliflower cheese (V,GFA)	£6.00
Red wine braised cabbage (DF,GF)	£6.00
Pigs in Blankets (DF)	£6.00
Sauteed Brussell sprouts, chestnuts & bacon (DF,GF,N)	£6.00

THE FIVE ARROWS

PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard (GFA)	£9.50
Christmas tree pavlova; pistachio & white chocolate mascarpone cream, cranberry & ginger compote	£10.00
Gingerbread crème brulée, chocolate orange ganache, gingerbread biscuit, clementine compote (VE)	£10.00
Vanilla & salted caramel Affogato, mincemeat shortbread (V,GFA)	£9.00
Homemade ice cream & sorbet selection (SORBETS VE,GFA)	£7.50
Selection of British cheeses, crackers, fruit chutney, Chiltern pale 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.

