



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

Fennel, red pepper & saffron velouté, smoked cheddar crouton Artisan bread & butter (V,VEA, GFA)	£9.50
Chicken & ham hock tortellini, roasted cauliflower puree, crispy shallots, sultana compot	£11.00
Blue Swimmer Crab Cannoli, black garlic mayonnaise, Brown Crab and avocado mousse, lovage oil, radish	£11.00
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

MAIN COURSES

Slow cooked blade of beef, herb & onion crust, asparagus, pomme anna & bernaïse 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
Stone bass, dill beurre Blanc, lemon pangratto peas, charred gem lettuce, confit pink fir potatoes (GFA)	£26.00
Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA) <u>Upgrade to parmesan & truffle fries for £2.50 extra</u>	£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

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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PUDDINGS

Five Arrows dark chocolate Jaffa cake, orange ice cream, salted caramel (VE)	£11.00
White chocolate pannacotta, garden rhubarb; sorbet, puree & poached, raspberry biscotti	£10.00
Cinnamon & strawberry cheesecake, balsamic macerated strawberries, matcha tea ice cream, strawberry doughnuts	£11.00
Vanilla & salted caramel Affogato, salted caramel shortbread (V,N,GFA)	£8.50
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, 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. 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.

