



## THE FIVE ARROWS

### TO BEGIN

Lemon and herb marinated olives (VE)	£3.50	Roasted Padron peppers with paprika salt (VE, GF)	£4.50
Artisan bread with whipped butter (V)	£3.00	Hummus with chargrilled flatbreads (VE, GFA)	£4.50
Chefs amuse bouche	£5.00	Grilled Focaccia, tomato fondue, mozzarella (V)	£4.50

*Please ask your server for today's choice*

### STARTERS

Roasted chestnut & wild mushroom soup, cepe croutons, truffle cream, artisan bread & whipped butter (VEA, GFA)	£9.00
Confit duck leg terrine, duck liver mousse, toasted orange brioche, harrisa jam	£9.50
Burrata, honey roasted figs, mulled wine gel, pistachio pesto (N)	£9.00
Five Arrows prawn toast; miso hazelnut brioche, black sesame, soured cream dressing (GFA)	£10.50
Lemon cured chalk stream trout, chargrilled langoustine tails, saffron aioli, pickled shallots (GF, DFA)	£11.00

### MAIN COURSES

Locally shot venison, braised venison & plum jam cobbler, crisp potato galette, lovage puree & sauce grand veneur (GFA, DFA)	£24.50
BBQ glazed duck breast, salt baked celeriac, charred shallots & pak choi	£21.00
Poached stone bass, crisp skin, cauliflower puree, ponzu crunch, chargrilled Chinese cabbage	£20.50
Slow cooked beetroot & wild mushroom stroganoff, truffle pommes anna, maple glazed carrots, wilted greens (VE, GF)	£20.50

### FIVE ARROWS FAVOURITES

Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA, GFA)	£29.00
Braised Lamb, cranberry & rosemary pie with smoked mash, honey roasted carrots, red wine braised cabbage, red wine jus	£18.50
Whole grilled lemon sole, caper butter buttered new potatoes, wilted greens (DFA, GFA)	£18.50
Roasted butternut squash, smoked paprika risotto, mascarpone, cashew nuts (N, GF, V, VEA)	£17.00

### SIDES

Skinny fries or chunky chips (VE, GF)	£5.00
Smoked cauliflower cheese (V, GFA)	£5.00
Savoy cabbage & smoked bacon (DF, GF)	£5.00
Red wine braised cabbage (V)	£5.00





## THE FIVE ARROWS

### PUDDINGS

Clementine meringue, hibiscus and raspberry yoghurt sorbet	£9.00
Warm chocolate mousse, stollen biscotti, gran marnier sauce	£9.50
Apple & Brandy crème brûlée, Tonka bean streusel, white chocolate fudge, apple miso sorbet	£9.50
Vanilla & salted caramel Affogato, biscotti & amaretti crumb (N, GFA)	£8.00
Homemade ice cream & sorbet selection (SORBETS VE, GFA)	£7.50

*Please ask your server for today's selection*

Selection of British cheeses, crackers, fruit chutney, Shepherd's Gold ale pickled onions (V, GFA)	£12.00
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*Other vegan options available upon request*

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### TO END

Homemade Fudge	£4.00
<i>Caramelised white chocolate &amp; Miso, rum &amp; raisin, dark chocolate (GF)</i>	

A selection of hot drinks are also available. Please ask your server for full options.

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We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

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### 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 (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 ingredients listing with details of major allergens.

