



THE FIVE ARROWS

SET MENU:

2 COURSES £24.95 / 3 COURSES £29.95

STARTERS

Roasted chestnut & wild mushroom soup, cepe croutons, truffle cream, artisan bread & whipped butter (VEA, GFA)

Burrata, honey roasted figs, mulled wine gel, pistachio pesto (N)

Five Arrows prawn toast; black sesame, hazelnut miso brioche, soured cream dressing (GFA)

MAIN COURSES

BBQ glazed duck breast, salt baked celeriac, charred shallots & pak choi

Poached stonebass, crisp skin, cauliflower puree, ponzu crunch, chargrilled Chinese cabbage

slow cooked beetroot & wild mushroom stroganoff, truffle pommes anna, maple glazed carrots, wilted greens

PUDDINGS

Clementine meringue, hibiscus and raspberry yoghurt sorbet

Warm chocolate mousse, stollen biscotti, gran marnier sauce(N)

Selection of homemade ice creams & sorbets (Sorbets VE, GFA)





THE FIVE ARROWS

TO END

Homemade Fudge

£4.00

Caramelised white chocolate & Miso, rum & raisin, pistachio & dark chocolate (GF, N)

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

DIETARY KEY

(V) vegetarian, **(VE)** vegan, **(VA)** vegetarian adaptable, **(VEA)** vegan adaptable

(DF) dairy free, **(DFA)** dairy free adaptable

(GF) gluten free, **(GFA)** gluten free adaptable, **(N)** contains nuts

Some dishes can be adapted for dietaries and

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.

