



## THE FIVE ARROWS

### SET MENU:

2 COURSES £28.00 / 3 COURSES £33.50

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### STARTERS

Roasted red pepper soup, sour cream, crayfish and smoked cheddar beignet,  
artisan bread & whipped butter (VA,VEA,GFA)

Black truffle hummus, fennel, pickled mushrooms, spiced fougasse (VE,GFA)

Prawn toast; black sesame, miso brioche, soured cream dressing (GFA)

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### MAIN COURSES

Korean spiced pork belly, sticky glazed cheek wonton, sweet & sour red cabbage, sweet potato mash

Butterflied sea bream, black garlic pesto, beef tomatoes, grilled aubergine caponata,  
confit garlic Hasselback potatoes (DF,GF,N)

Asparagus & wild garlic risotto, parmesan crisps, herb mascarpone (V,VEA,DFA,GF)

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### PUDDINGS

Peanut cookie, strawberry & lemon mascarpone, vanilla ice cream, balsamic reduction (N)

Iced honey parfait, salted caramel ganache, honeycomb (GFA)

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





## THE FIVE ARROWS

### TO END

#### Homemade Fudge

£4.00

*Baileys, rum & raisin, chocolate and miso (GF)*

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

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### 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 allergens.

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

