



THE FIVE ARROWS

SET LUNCH MENU:

2 COURSES £24.95 / 3 COURSES £29.95

STARTERS

Roasted red pepper, tomato & harissa soup, whipped butter, kimchi focaccia (VA,VEA,GFA)

Crisp chicken, black pudding & apple curd tartlet, hazelnut oil, parmesan crisp (N)

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

MAIN COURSES

Corn fed spring chicken breast, Pomme Anna potato, sauteed asparagus, morel mushrooms, wild mushroom sauce (GF)

Grilled Sole fillets, roasted cauliflower puree, sauce Grenoble, new potatoes (GFA)

Baba ganoush risotto, sundried tomatoes, Ras-El-Hanout feta, toasted almonds (N, V, VEA, DFA)

PUDDINGS

Dark and stormy rum baba, rhubarb sorbet, spiced fudge

Baked lemon tartine, lemon curd, tonka bean streusel, rebojito sorbet (N)

Sorbet selection of homemade ice creams & sorbets (Sorbets VE)





THE FIVE ARROWS

TO END

Homemade Fudge

£4.00

Apricot, orange & white chocolate, 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.

