



To Begin

Lemon and herb marinated olives			£3.00
Artisan bread with English whipped butter	For One	£3.00	For Two £4.50
Chefs amuse bouche			£4.00
<i>Please ask your waiter for today's choice</i>			

Starter

Slow roasted Eythrope tomato soup, basil pesto, garlic sippets & artisan bread (V)	£7.00
Pork & Stornoway black pudding Scotch egg, homemade brown sauce	£7.00
Glazed Waddesdon estate beef nugget, roasted cauliflower puree, toasted hazelnuts (N)	£8.50
Soused & grilled mackerel, chargrilled cucumber, cumin yoghurt, soy toasted pumpkin seeds	£7.50
Roasted beetroot salad, marinated feta, pinenuts, caraway dressing & pea shoots (V)	£7.00

Main Courses

Roasted pork loin, celeriac & apple gratin, red wine braised red cabbage, cavolo nero & red wine sauce	£18.50
Pan fried breast of chicken, potato terrine, sweetcorn puree, smoked bacon & thyme jus	£17.50
Pan fried stone bass, bronzed fennel pesto, pak choi, saffron crushed potatoes, lemon oil (N)	£18.50
Beetroot & red onion tarte tatin, blue Monday cheese, glazed walnuts, sherry vinegar reduction & roasted celeriac (V)	£15.50
Wild mushroom risotto, truffle cream & toasted hazelnuts. Parmesan crackling (V)	£14.50

Five Arrows Favourites

Waddesdon estate Aberdeen Angus steak, slow roasted plum tomatoes, king oyster mushroom, chunky chips, garlic & herb butter	£25.00
Waddesdon estate beef & shepherds gold pie, mashed potatoes, pot roasted root vegetables, malted gravy	£16.50
Shepherds gold battered haddock, chunky chips, minted crushed peas, tartare sauce	£16.00

Sides

Mixed garden leaf salad, balsamic dressing (VE)	£4.00
Skinny fries or chunky chips	£4.50
Red wine braised red cabbage (V)	£4.50
Pot roasted root vegetables (V)	£4.50

Puddings

Warm ginger sponge, glazed walnuts, salted caramel and stem ginger ice cream	£7.00
Eythrope rhubarb & custard frangipane tart, raspberry puree, vanilla ice cream (N)	£7.50
White chocolate delice, cocoa nib tuile, raspberry sorbet	£8.00
Homemade dairy free ice cream and sorbet selection (DF)	£6.50
Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V)	£10.50

Tea

English breakfast	£3.00
Earl Grey	£3.50
Lapsang Souchong	£3.50
Darjeeling	£3.50
Peppermint	£3.50
Green	£3.50

Coffee

Filter	£3.00
Double Espresso	£3.00
Americano	£3.20
Latte	£3.50
Cappuccino	£3.50
Mocha	£3.50

Drink Menus



To view the [full wine list](#); please scan this QR code using your phone camera



To view the [full drinks menu](#); please scan this QR code using your phone camera

We will add a discretionary 10% service charge to your bill, please let us know if you would prefer us to remove it.

Dietary Key:

(V) vegetarian, (VE) vegan,

(DF) dairy free, (GF) gluten free

(N) contains nuts

Some dishes can be adapted for dietaries and allergens.

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