



THE FIVE ARROWS

TO BEGIN

Lemon and herb marinated olives (VE)	£3.00	Roasted Padron peppers with paprika salt (VE) (GF)	£4.50
Artisan bread with whipped butter (V)	£3.00	Grilled Focaccia, tomato fondue, mozzarella (V)	£4.50
Chefs amuse bouche	£4.00	Hummus with chargrilled flatbreads (V)	£4.00

Please ask your server for today's choice

SUNDAY LUNCH MENU

TWO COURSE - £32.50 THREE COURSE - £40.00

STARTERS

Roasted cauliflower & baked cheddar soup, chorizo & onion rarebit crouton, artisan bread (VEA) (GFA)

Spiced chicken & red onion pakora, turmeric crumpet, mango ketchup (DF)

Duck liver parfait, blood orange jelly, figs baked in molasses, toasted sourdough (GFA)

Slow poached & oak smoked salmon, dill blinis, avocado, horseradish crème fraiche (DFA) (GFA)

Goats cheese mousse, baby beetroots, crisp pain d'epices, truffle maple syrup (V)

MAIN COURSES

Roasted Sirloin of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy (GFA)

Roasted Loin of Pork, roasted potatoes, seasonal vegetables, Yorkshire pudding and red wine gravy (GFA)

Waddesdon estate lamb, cumin & redcurrant pie, smoked mash, red wine braised cabbage, lamb jus

Grilled Cod Fillet, braised leek baton crumble, truffled Jerusalem artichoke puree, roasted new potatoes & sauce iodee (GFA) (OYSTERS)

Shepherd's Gold ale battered haddock, chunky chips, minted peas, tartare sauce (DFA) (GFA)

Lentil & Portobello mushroom hotpot, thyme roasted root vegetables (VE) (GF)

Roasted artichoke, lemon & pine nut risotto, black garlic cream, parmesan, baby artichokes (V) (VEA) (GF)

PUDDINGS

Black forest baked Alaska, cherry puree

Nutmeg Waffle, salted caramel marshmallow, chocolate sauce, banana & Biscoff ice cream

Caramelised white chocolate mousse, rum coffee gel, cocoa nibs & honey glazed cannoli

Homemade ice cream & sorbet selection (SORBETS VE)

Please ask your server for today's selection

Selection of British cheeses, crackers, fig chutney, Shepherd's Gold ale pickled onions (V, GFA)

Other vegan options available upon request





THE FIVE ARROWS

TO END

Homemade Fudge £4.00

Apricot, orange & white chocolate, rum & raisin, pistachio & dark chocolate (GF, N)

Chocolate & raspberry ganache truffle £4.00

Affogato £6.00

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 to remove it.

DIETARY KEY

(V) vegetarian, (VE) vegan, (VEA) vegan 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.

