



THE FIVE ARROWS

TO BEGIN

Lemon and herb marinated olives (VE)	£3.50	Roasted Padron peppers with paprika salt (VE,GF)	£4.50
Artisan bread with whipped butter (V)	£3.00	Hummus with chargrilled flatbreads (VE,GFA)	£4.50
Chefs amuse bouche	£4.00	Grilled Focaccia, tomato fondue, mozzarella (V)	£5.00

Please ask your server for today's choice

STARTERS

Traditional Scotch broth, baked cheese & haggis crouton, artisan breads (VA,VEA,GFA)	£8.00
Miso & honey glazed twice baked cheddar souffle, celery and apple salsa, poached apple (V)	£9.00
Spiced chicken & red onion pakora, turmeric crumpet, mango ketchup (DF)	£9.50
Chicken, ham hock & truffle cannelloni, mushroom ketchup, toasted hazelnuts (N)	£10.00
Cured Salmon ceviche, citrus soy dressing, fennel kimchi, tapioca crisps (DF)	£10.50

MAIN COURSES

Locally shot venison loin & cottage pie, roasted shallots, salt baked celeriac puree, cavolo nero cherry jam sauce (GF)	£24.50
Quince roasted pheasant breast, confit leg & black pudding croquette, potato rosti, savoy cabbage with bacon, pheasant sauce (DF)	£20.50
Grilled Cod Fillet, braised leek baton crumble, truffled Jerusalem artichoke puree, roasted new potatoes & sauce iodee (GFA) (OYSTERS)	£21.50
Lentil & Portobello mushroom hotpot, thyme roasted root vegetables (VE,GF)	£16.50
Roasted artichoke, lemon & pine nut risotto, black garlic cream, parmesan, baby artichokes (V,VEA,GF)	£16.50

FIVE ARROWS FAVOURITES

Buckinghamshire Aberdeen Angus steak, slow roasted plum tomatoes, Portobello mushroom, chunky chips, garlic & herb butter (DFA,GFA)	£28.50
Waddesdon estate Lamb, cumin and red currant pie, smoked mash, honey roasted carrots parsnip, red wine braised red cabbage, lamb jus	£18.00
Shepherd's Gold ale battered haddock, chunky chips, minted peas, tartare sauce (DFA,GFA)	£18.00

SIDES

Smoked cauliflower cheese (V,GFA)	£5.00	Roasted root vegetables (VE,GF)	£5.00
Skinny fries or chunky chips (VE,GF)	£5.00	Braised red cabbage (V,DF,GF)	£5.00





THE FIVE ARROWS

PUDDINGS

Yogurt crème brûlée, sour cherries, cranberry flapjack, toasted almonds (N)	£9.50
Nutmeg waffle, salted caramel marshmallow, chocolate sauce, banana & Biscoff ice cream	£9.00
Caramelised white chocolate mousse, rum coffee gel, cocoa nibs & honey glazed cannoli	£9.00
Homemade ice cream & sorbet selection (SORBETS VE)	£7.50

Please ask your server for today's selection

Selection of British cheeses, crackers, fruit chutney, Shepherd's Gold ale pickled onions (V,GFA)	£12.00
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Other vegan options available upon request

TO END

Homemade Fudge	£4.00
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Apricot, orange & white chocolate, rum & raisin, pistachio & dark chocolate (GF, N)

Affogato	£6.00
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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 (VA) vegetarian adaptable (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.

