



## THE FIVE ARROWS

### SET LUNCH MENU:

2 COURSES £24.95 / 3 COURSES £29.95

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### STARTERS

Traditional Scotch broth, baked cheese & haggis crouton, artisan breads (VA,VEA,GFA)

Cured Salmon ceviche, citrus soy dressing, fennel kimchi, tapioca crisps (DF)

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

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### MAIN COURSES

Quince roasted pheasant breast, confit leg & black pudding croquette, potato rosti, savoy cabbage with bacon, pheasant sauce (DF)

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

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

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### PUDDINGS

Yogurt crème brûlée, sour cherries, cranberry flapjack, toasted almonds (N)

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

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





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### 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.

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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

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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

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

