



## THE FIVE ARROWS

### TO BEGIN

Lemon and herb marinated olives (VE)	£5.50	Roasted Padron peppers with paprika salt (VE,GF)	£5.50
Artisan bread with whipped butter (V)	£5.00	Hummus with chargrilled flatbreads (VE,GFA)	£5.50

### SUNDAY LUNCH MENU

**TWO COURSE - £37.50 THREE COURSE - £45.00**

### STARTERS

Fennel, red pepper & saffron velouté, smoked cheddar crouton Artisan bread & butter (V,VEA, GFA)

Blue Swimmer Crab Cannoli, black garlic mayonnaise, Brown Crab and avocado mousse, lovage oil, radish  
Thermidor gratin of prawns & crayfish, confit garlic focaccia, onion jam

Chicken & ham hock tortellini, roasted cauliflower puree, crispy shallots, sultana compote

Shitake mushroom pakora, mango chilli salsa, turmeric waffle, lime yogurt (VE, GF)

### MAIN COURSES

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

Roast loin of pork, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy (GFA,DFA)

Pan seared guinea fowl, smoked mash, honey glazed carrots, candied pancetta, bacon jam (GF, DFA)

Stone bass, dill beurre Blanc, lemon pangratto peas, charred gem lettuce, confit pink fir potatoes (GFA)

Pork, apple & black pudding pie, caramelised apples, savoy cabbage & bacon, glazed carrots, smoked mash, red wine gravy

Sauteed wild mushroom risotto, truffle mascarpone, parmesan crackling (V,VEA,DFA,GF)

Slow roasted beetroot & crispy tofu, red Thai panang sauce, pak choi & jasmine rice (VE,GF)

### PUDDINGS

White chocolate pannacotta, garden rhubarb; sorbet, puree & poached, raspberry biscotti

Cinnamon & strawberry cheesecake, balsamic macerated strawberries, matcha tea ice cream, strawberry doughnuts

Five Arrows dark chocolate Jaffa cake, orange ice cream, salted caramel (VE)

Vanilla & salted caramel Affogato, white chocolate biscotti (V,N,GFA)

Homemade ice cream & sorbet selection (SORBETS VE,GFA)

Selection of British cheeses, crackers, fruit chutney, Chiltern pale ale pickled onions (V,GFA)





# THE FIVE ARROWS

## TO END

Homemade Fudge £5.00

*Baileys, rum & raisin, strawberry daiquiri (GF)*

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 (PEA) pescetarian adaptable  
(DF) dairy free (DFA) dairy free adaptable, (N) contains nuts (M) contains mustard  
(GF) gluten free (GFA) gluten free adaptable

Some dishes can be adapted for dietaries and allergens.

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

