

STARTERS

Hot smoked salmon ballotine, baby beetroot, pickled cucumber & avocado puree	£8.00	Goats cheese mousse, celery, baby beetroot & apple gel	£7.50				
Cured sea bass, marinated fennel, saffron shallots & micro leaves	£8.00	Confit chicken terrine, wild garlic gel, asparagus, pickled radish, micro herb & pine nut salad	£8.00				
S T A R T E R S / M A I N S							
Thai green coconut soup , pak choi & coconut cream	£6.50/ £11.50	Fennel soup, crayfish tails & lobster oil	£7.00/ £11.50				
Cherry tomato, mozzarella & red onion tart with rocket salad	£7.50/ £11.50	Wild mushroom & truffle risotto, roasted hazelnuts, watercress & quail egg	£8.00/ £15.95				
MAINS							
Pea & Mint ravioli, ricotta, asparagus & sun blushed tomatoes.	£14.50	Rump of Lamb, sautéed sweetbreads, crushed pears, caramelised onion puree & confit potatoes	£20.50				
Smoked paprika tagliatelle, spider crab, crayfish tails, red peppers & pak choi	£15.50	Loin of Pork , black pudding ball, smoked mash potato, broad beans & hispi cabbage	£14.50				
Ras-el hanout spiced augergine , chick peas, grilled halloumi cheese & a red pepper dressing	£15.95	Whole Grilled Sole, caper and herb butter & new potatoes	£19.50				

SALADS

Five Arrows salad; Gem lettuce, micro leaves, parsley, avocado puree & confit artichokes Chicken £14.00 or Seared Tuna £16.00 or Halloumi £13.00 or Pastrami & goats curd £14.00

Bucksum Farm asparagus, toasted hazlenuts, crisp pancetta and rocket £12.95

FROM THE GRILL & BBQ SMOKER

Five Arrows burger, brioche bun, glazed cheddar, relish & fries £10.50/£13.95

Oxfordshire & Buckinghamshire beef, rocket salad, triple cooked chips & slow roasted vine tomatoes

Starter or Main - Minute steak £9.50/ 14.50

Rump steak £18.50

Sirloin steak £23.50

Add a flavoured butter for £1.50 Garlic & herb/ blue cheese/ café de Paris



Please ask to see our comprehensive ingredient's listings with details of major allergens. A discretionary10% service charge will be added to your bill, just let us know if you would prefer to have it removed

THE FIVE ARROWS Waddesdon SIDES

Tenderstem broccoli with hazelnut	£3.50	Buttered new potatoes	£3.50
butter			

Triple cooked chips

£3.50 Mixed leaf house salad

£3.00

SET MENU

Two Courses £17.50/Three courses £21.50 Minimum of two courses

Thai Green Coconut Soup, pak choi & coconut cream

Loin of Pork, black pudding ball, smoked mash potato, broad beans & hispi cabbage

Or

Wild mushroom & truffle risotto, roasted hazelnuts,

watercress & quail egg

Milk Chocolate Pot, salted caramel, mango gel & pistachios

DESSERTS

Glazed passionfruit tart, with raspberry sorbet	£7.00	Milk chocolate pot, salted caramel, mango gel & pistachios	£7.50
Buttermilk panna cotta, poached rhubarb & butter shortbread	£7.50	White chocolate mousse, with local strawberries, basil & limoncello sorbet	£7.50
Five arrows ice creams and sorbets	£6.95	British cheeses , fig jam & oat biscuits	£9.00

TASTING MENU £49.50 PER PERSON

To be enjoyed by the whole table, last order at 2pm Add a flight of wines per course for £22.50 per person

Amuse bouche

Summer salad, soft boiled quails egg, chilled gazpacho, basil oil Picpoul de Pinet, Terrasses de la Mer 100ml

Seared tuna, soft shell crab tempura, mango gel, crème fraiche Viognier Marsanne, Xavier Roger, Languedoc 100ml

Seared beef fillet, braised blade, wild garlic, potato terrine, English asparagus & red wine jus

Avondale La Luna 2009, Paarl, South Africa 125ml

Lemongrass crème brulee with mango sorbet Tokaji Aszu 5 Puttonyos 50mll

Ice strawberry parfait, victory strawberries, micro mint & meringues Sauternes Reserve Mouton Cadet 2012 50ml

Tea, coffee & chocolate truffles





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