



THE FIVE ARROWS

Waddesdon

September 2017

Dinner Menu

STARTERS

Fennel soup , crayfish tails & lobster oil	£7.00	Seared tuna , soft shell crab tempura, mango gel, crème fraîche	£9.00
Cod cheeks , pork rilette, beetroot purée, crisp pancetta & cumin oil	£8.50	Summer salad , soft boiled quail's egg, chilled gazpacho & basil oil	£8.00
Confit guinea fowl terrine , celeriac & bacon chou-croute, pickled mushrooms & micro herb salad	£8.00		

MAINS

Grilled plaice knots , Jersey Royals, tonka bean purée, Eythrope garden greens & cumin sauce	£18.50	Chargrilled beef fillet , braised blade, Heirloom tomatoes, burrata & grilled artichokes	£26.50
Roasted Guinea Fowl breast , mashed potatoes, sweetcorn puree, pancetta & smoked guinea fowl sauce	£18.50	Rump of lamb & sautéed sweetbreads , confit potatoes, crushed peas, roasted garlic & cep mushrooms	£20.50
Ras-el hanout spiced aubergine, chick peas, grilled halloumi cheese & red pepper dressing	£15.95		

FIVE ARROWS FAVOURITES

Whole grilled sole, caper & herb butter, pak choi & new potatoes £20.50

Wild mushroom & truffle risotto, roasted hazelnuts, watercress & quail egg £15.95

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

Rump steak £18.50

Sirloin steak £23.50

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

SIDES

Triple cooked chips	£3.50	Mixed leaf house salad	£3.00
Seasonal vegetables	£3.50	Buttered new potatoes	£3.50



Please ask to see our comprehensive ingredient's listings with details of major allergens.

A discretionary 10% service charge will be added to your bill, just let us know if you would prefer to have it removed



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DESSERTS

Sea salt chocolate ganache , mango cream & chocolate sauce	£8.50	Lime meringue tart , Nutella powder, lemon puree & coconut sorbet	£8.00
Coffee panna cotta , white chocolate ice cream, candied walnuts	£7.50	Iced strawberry parfait , English strawberries, micro mint & meringues	£7.50
A selection of Five arrows ice creams & sorbets	£6.95	Selection of British Cheeses , fig jam, celery, grapes & oat biscuits <i>Oxford Blue, Lancashire Bomb, Rollright washed, Driftwood goat</i>	£9.00

TASTING MENU £49.50 PER PERSON

To be enjoyed by the whole table, last order at 9pm
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 fraîche
Viognier Marsanne, Xavier Roger, Languedoc 100ml

Chargrilled beef fillet, braised blade, heirloom tomatoes, burrata & grilled artichokes
Rothschild Limited Release Chateau D'Angles Grand Vin Rouge 2012 La Clape 125 ml

Lemongrass crème brûlée with mango sorbet
Tokaji Aszu 5 Puttonyos 50ml

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

Tea, coffee & chocolate truffles

TEA & COFFEE

Americano coffee, single espresso	£2.70	Double espresso	£2.70
Cappuccino or Latte	£3.00	Camellia selection of teas	£2.70
Cafetières		Liqueur coffee	£5.95
1x person	£2.80		
2x persons	£4.50		
4x people	£6.50		



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