



THE FIVE ARROWS

Waddesdon

September 2017

STARTERS

Hickory Smoked Salmon ballotine, beetroot, blood orange gel, nasturtium	£8.00	Goats cheese mousse, celery, baby beetroot, apple gel & smoked shallots	£7.50
Cod cheeks, pork rilette, beetroot puree, crisp pancetta & cumin oil	£8.50	Rare seared duck breast, chicken liver mousse, rocket & hazelnut salad, peach gel	£8.50

STARTERS / MAINS

Pea & mint Soup, ricotta, parmesan crackling & roasted pumpkin seeds	£6.50/ £11.50	Fennel soup, crayfish tails & lobster oil	£7.00/ £11.50
Cherry tomato, mozzarella & red onion tart, 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 peas, caramelised onion purée & confit potatoes	£20.50
Grilled plaice knots, Jersey Royals, tonka bean purée, Eythrope estate greens & cumin sauce	£18.50	Pan seared Sea Trout, heirloom tomatoes, grilled artichokes, caper dressing & watercress	£14.50
Ras-el hanout spiced aubergine, chick peas, grilled halloumi cheese & red pepper dressing	£15.95	Whole Grilled Sole, caper and herb butter & new potatoes	£20.50

SALADS

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

FROM THE GRILL & BBQ SMOKER

Five Arrows burger, brioche bun, glazed cheddar, relish & fries £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 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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SIDES

Triple cooked chips	£3.50	Mixed leaf house salad	£3.00
French fries	£3.00	Buttered new potatoes	£3.50

DESSERTS

Glazed passionfruit tart , with raspberry sorbet	£7.00	Lemongrass crème brulee , mango sorbet & garden raspberries	£8.00
Buttermilk panna cotta , torched Eythrope peaches & 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 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 125ml

Lemongrass crème brûlée with mango sorbet

Tokaji Aszu 5 Puttonyos 50ml

Ice strawberry parfait, Bucksun 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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