



THE FIVE ARROWS
Waddesdon

Dinner A La Carte Menu

STARTERS

White onion and thyme soup with parmesan crackling	£7.00	Slow poached sea trout , baby candied beetroots, blood orange gel and micro watercress	£9.00
Cod cheeks , pork rilette, beetroot purée, crisp pancetta & cumin oil	£8.50	Goat's cheese mousse , mulled wine gel, crisp pain d'epices, poached pear & beetroots	£7.50
Confit pheasant terrine , soft boiled quail's egg, celeriac and bacon remoulade	£8.00		

MAINS

Pan fried breast of Guinea fowl , smoked mashed potatoes, savoy cabbage, black pudding & red wine jus	£19.50	Hambleton estate venison loin & kromeski , potato & pancetta terrine, quinoa, liquorice & cassis jus	£22.50
Slow cooked blade of beef , smoked mashed potatoes, glazed carrots, crisp pancetta and savoy cabbage, red wine jus	£20.50	Pan fried stone Bass , baby leeks, mussel fricassee and samphire	£18.50
Wild mushroom and truffle risotto , watercress, quail egg & toasted hazelnuts	£15.95	Whole grilled sole , caper & herb butter, new potatoes	£20.50

British sirloin steak, triple cooked chips, slow roasted tomatoes, rocket salad £23.50

Add a flavoured butter, garlic & herb, blue cheese or café de Paris £1.50

SIDES

Triple cooked chips	£3.50	Mixed leaf house salad	£3.00
Honey roasted root vegetables	£3.50	Roasted 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



THE FIVE ARROWS

Waddesdon

DESSERTS

Ginger sponge , salted caramel, glazed walnuts & whisky ice cream	£8.00	Baileys crème brûlée , coffee gel & five spice shortbread	£8.00
Coffee panna cotta , coconut sorbet & candied walnuts	£8.00	Peanut butter iced parfait , salted caramel popcorn & vanilla poached apples	£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>	£9.95

Our wine recommendation:

	175ml / bot.	Goes well with:
Sauvignon Blanc Pays d'Oc MV Viognier Marsanne	£5.25 / £20.95 £6.95 / £25.00	Soup, stone bass Sea Trout, goat's cheese mousse, Risotto
Legende de Bordeaux Rouge Winery Road Cabernet Shiraz	£9.25 / £34.00 £7.75 / £29.00	Venison, beef, risotto, steak Beef, steak
Pinot Grigio Veneto Rose Rose Cabernet Savignon	£5.50 / £21.00 £5.25 / £20.95	Soup, risotto Sea trout, goat's cheese mousse
Elysium black Muscadet Tokaji Aszu 5 Puttonyos	£7.00 / £50.00 £8.50 / £65.00	Coffee panna cotta Crème brûlée, ice cream
Grahams 10yrs Tawny Pocas 1994	£4.50 / - £9.50 / -	Selection of British cheese Selection of British cheese

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		



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