

SUNDAY AT THE FIVE ARROWS



Light dishes & starters

Pea & watercress soup Mint cream	£7.00	Half pint of prawns Shell on, spiced mayo	£8.00
Free range chicken liver parfait Toasted sourdough, Waddesdon pickle	£8.00	Wild mushrooms on toasted brioche Poached egg	£8.00
Kedgeree Smoked haddock, poached egg	£8.00	Eythrope heritage tomato salad Goats curd, marjoram	£8.00

Mains

Roast sirloin of beef	£18.00	Whole grilled plaice	£18.00	
Traditional trimmings		Dressed green salad, lemon and caper butter		
Roast leg of Brill Hill lamb	£18.50	Fish & chips	£15.50	
Tenderstem broccoli, glazed carrots		Brill Gold beer battered fish, minted peas,		
Roast loin of free range	£16.50	tartar sauce, triple cooked chips		
Wood Farm pork		Baked aubergine & mozzarella	£14.50	
Glazed carrots, tendersteam broccoli		Tarragon, tomatoes, Harissa yoghurt 🥀		
Pan fried chicken breast	£16.50	\(\sigma_{\sigma_i}\\\		
Braised leg, spring cabbage, pancetta				

Puddings

Bakewell tart Cornish clotted cream	£7.50	Summer pudding Cream)V	£7.50
Lemon posset Warm shortbread	£7.50	Homemade ice creams & sorbets		£6.50
Chocolate mousse cake Roasted cherries	£7.50	British cheese board Fig jam, oatcake biscuits		£10.50