



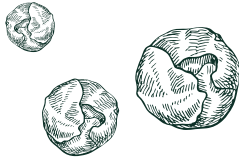
THE FIVE ARROWS

Sunday at the Five Arrows



Light dishes & starters

Soup of the day Crusty Bread	£6.50	Wye Valley smoked salmon Brown bread and butter	£7.50
Ham hock terrine Pear piccalilli, celeriac coleslaw	£8.00	Baby gem salad Blue cheese, herbs	£5.50
Kedgeree Smoked haddock, poached egg	£8.00	Wild mushrooms on toast Garlic and cream	£7.50



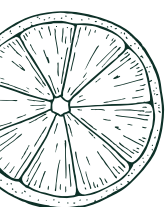
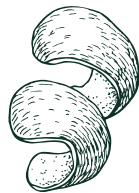
Mains

Roast sirloin of beef Traditional trimmings	£18.00	Oven roast cod Salt baked celeriac, vegetable broth	£17.00
Gressingham turkey Chestnut & sage stuffing, all the trimmings	£17.00	Fish & chips Brill Gold beer battered fish, minted peas, tartar sauce, triple cooked chips	£15.50
Roast loin of free range Wood Farm pork Glazed carrots, tenderstem broccoli	£16.50	Skye Gyngell's baked aubergines Tarragon, tomatoes, creme fraiche	£14.50
Pan fried chicken breast Braised leg, spring cabbage, pancetta	£18.50	Pie of the Day Eythrope veg	£16.00



Puddings

Chocolate tart Salted caramel	£7.50	Treacle sponge pudding Double jersey cream	£7.50
Caramelised blood oranges Double cream or ice cream	£7.50	Homemade ice creams & sorbets	£6.50
Apple and blackberry crumble Five Arrows custard	£7.50	British cheese board Fig jam, oatcake biscuits	£10.50
Traditional Christmas pudding English custard	£7.50	Warm homemade shortbread biscuits	£4.50



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.