



## THE FIVE ARROWS

### While you wait

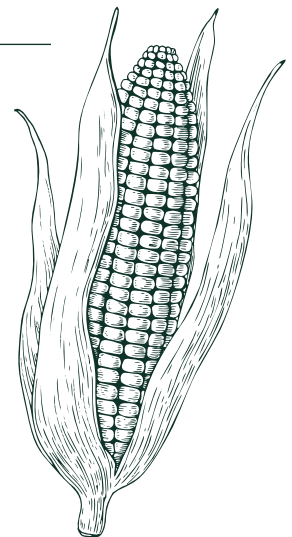
<b>Artisan breads</b>	<b>For one £3.00</b>	<b>Marinated olives</b>	<b>£3.00</b>
Butter, sea salt, Waddesdon Estate rapeseed oil	<b>For two £4.50</b>	Lemon, garlic, rosemary	

### Starters

<b>Waddesdon gin gravadlax</b>	<b>£8.50</b>	<b>Butternut squash, quince &amp; Blue Monday cheese tart</b>	<b>£7.50</b>
Sour cream, chives, rye and caraway bread		Shortcrust pastry, glazed walnuts (v)	
<b>Braised Waddesdon Estate beef nugget</b>	<b>£7.50</b>	<b>Pork &amp; apple scotch egg</b>	<b>£5.50</b>
Mustard mayonnaise, gherkin (df)		Homemade brown sauce & watercress (df)	
<b>Autumn vegetable soup</b>	<b>£7.00</b>	<b>Crisp fried squid</b>	<b>£8.50</b>
Pesto, regato parmesan & pasta (v) with bread, butter & Waddesdon rapeseed oil		Thai spiced yoghurt, cucumber & lime (gf)	
<b>Crisp Waddesdon Estate lamb belly</b>	<b>£8.00</b>	<b>Heritage tomatoes</b>	<b>£7.50</b>
Roasted baby gem, mint & red onion jam		Goats cheese, black olive, pumpkin seeds, basil (gf, v)	
		<b>Five Arrows platter (for two to share)</b>	<b>£19.00</b>
		Waddesdon gin gravadlax, Waddesdon Estate beef nugget, pork & Eythrope apple scotch egg, crisp fried squid & heritage tomatoes	

### From the garden

<b>Tofu &amp; sweetcorn fritters</b>	<b>£12.50</b>
Roasted smoked paprika squash, lime & red chilli (ve, gf, df)	
<b>Wild mushrooms &amp; rustic pasta</b>	<b>£14.50</b>
Salt baked celeriac sauce, toasted hazelnuts & roasted broccoli (ve, gf, df)	
<b>Chargrilled radicchio &amp; pomegranate salad</b>	<b>£12.50</b>
Rocket, charred apple, braised lentils & soya yoghurt (ve, df, gf)	
<b>Corn tortillas &amp; butterbean hummus</b>	<b>£12.50</b>
Chickpea falafel, guacamole & vegan harissa mayonnaise (ve, df)	

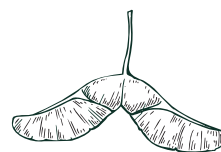


If we can help with any special dietary requirements, please let us know, (v) vegetarian, (df) dairy free, (n) contains nuts, (ve) vegan, (gf) gluten free. Gluten-free bread is available as well as gluten free options for most dishes - please ask your waiter  
Please ask to see our comprehensive ingredients listing with details of major allergens.

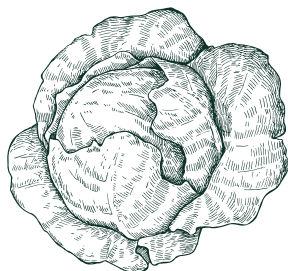


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### Meat & fish



<b>Waddesdon Estate steak &amp; Shepherd's Gold ale pie</b> Eythrope garden vegetables, beer gravy	£16.50	<b>Pan fried salmon fillet</b> Charred sweetcorn, sunblushed tomatoes, cumin roasted courgettes (gf)	£16.50
<b>Grilled hake &amp; herb crust</b> Salt baked celeriac, wilted greens (df)	£16.50	<b>Faithfully Fed chicken</b> Truffle poached breast & crisp confit leg, fondant potatoes, roasted carrots & poultry jus	£19.50
<b>Creedy Carver duck breast cooked in quince</b> Savoy cabbage & bacon, roasted squash, quince sauce (gf, df)	£19.50	<b>Beer battered cod</b> Triple cooked chips, tartare sauce & minted crushed peas (df)	£15.50
<b>Waddesdon Estate steak of the day</b> from £18.50 Today's cut of Waddesdon Estate reared beef, triple cooked chips, garlic & herb butter & roasted onion		<b>Waddesdon Estate lamb for two</b> Selection of different cuts prepared in a variety of ways. With roast aubergine, feta, roasted courgettes, minted lamb sauce & crisp potatoes	£42.00



### Sides

<b>Triple cooked chips /skinny fries</b>	£4.00	<b>Roasted squash with smoked paprika &amp; garlic</b>	£4.00
<b>Savoy cabbage &amp; bacon</b>	£4.00	<b>Cumin roasted courgettes &amp; wilted rocket</b>	£4.00

### Puddings

<b>Set dark chocolate &amp; pistachio crunch</b> Black cherry sorbet, cocoa nibs (gf)	£8.50	<b>Honey glazed fig Bakewell tart</b> Blood orange sauce, sugared almonds	£7.50
<b>Tonka bean set cream</b> Caramelised white chocolate, raspberries & mint (gf)	£8.00	<b>Homemade ice creams and sorbets</b> Please ask for details	£7.00
<b>Apple, golden sultana &amp; cinnamon pastry</b> Waddesdon poached pear, candied hazelnuts, salted caramel & vanilla ice cream	£7.50	<b>Selection of British cheeses</b> Crackers, fig chutney, Shepherd's Gold ale pickled onions (Lancashire Bomb, Golden Cross, Blue Monday, Tunworth)	£10.50