



THE FIVE ARROWS

2 course £18.95 3 course £23.95

Starter

White onion & baked cheddar soup

Rarebit crouton & thyme oil (v)

Home cured & tea smoked salmon

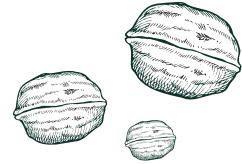
Orange salsa, pickled cucumber & sour cream (gf)

Braised Waddesdon Estate beef nugget

Wholegrain mustard Hollandaise, gherkin

Jerusalem artichoke & truffle filled pasta

Wilted spinach, parsnip crisps, herb dressing (ve,gf,df)



Main

Slow cooked shoulder of lamb

Anna potatoes, red wine braised red cabbage, lamb sauce

Beer battered haddock

Triple cooked chips, tartare sauce & minted crushed peas (df)

Guinea fowl thigh kiev

Salt baked celeriac, savoy cabbage & bacon gravy

Carrot, swede and Rothschild red wine winter stew

Parsnip mash, sautéed wild mushrooms, baby onions & sprouting broccoli (ve,gf,df)



Puddings

Glazed pear Bakewell tart

Raspberry puree, white peach sorbet & pear crisps

Chocolate & tofu mousse

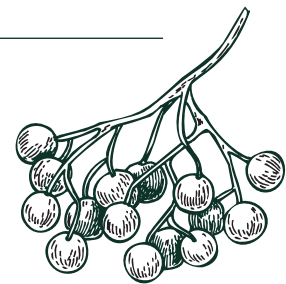
Caramel popcorn, honeycomb & spiced cranberry compote

Honey & Jameson whiskey iced parfait

Compressed apple, caramel popcorn, cocoa nibs (gf)

Selection of British cheeses

Crackers, fig chutney, Shepherd's Gold ale pickled onions
(Lancashire Bomb, Golden Cross, Blue Monday, Tunworth)



We will add a discretionary 10% service charge to your bill, please let us know if you would prefer us to remove it.
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.