**THE FIVE ARROWS**

**While you wait**

Artisan breads
Butter, sea salt, Waddesdon Estate rapeseed oil

For one £3.00
For two £4.50

Marinated olives
Lemon, garlic, rosemary

£3.00

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**Starters**

**White onion & baked cheddar soup**
Rarebit crouton & thyme oil (v)
£7.00

**Home cured & tea smoked salmon**
Orange salsa, pickled cucumber & sour cream (gf)
£8.50

**Braised Waddesdon Estate beef nugget**
Wholegrain mustard Hollandaise, gherkin
£7.50

**Crisp spiced lamb belly**
Chargrilled baby gem, mint yoghurt & red onion jam
£8.00

**Butternut squash, quince**
£7.50

**& Blue Monday cheese tart**
Shortcrust pastry, glazed walnuts (v)

**Venison & red wine scotch egg**
Cranberry sauce & balsamic reduction (df)
£6.50

**Five Arrows platter (for two to share)**
Home cured & tea smoked salmon, Waddesdon Estate beef nugget, Venison & red wine scotch egg, white onion & baked cheddar soup
£19.00

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**From the garden**

**Carrot, swede and Rothschild red wine winter stew**
Parsnip mash, sautéed wild mushrooms, baby onions & sprouting broccoli (ve,gf,df)
Starter £8.00 Main £14.50

**Jerusalem artichoke & truffle filled pasta**
Wilted spinach, parsnip crisps, herb dressing (ve,gf,df)
Starter £7.50 Main £14.50

**Green coconut curried baby vegetables**
Crisp sesame fried tofu & pak choi (ve,df,gf)
Starter £7.00 Main £13.50

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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.
**Sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Triple cooked chips /skinny fries (gf, df)</td>
<td>£4.00</td>
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<tr>
<td>Savoy cabbage &amp; bacon (gf, df)</td>
<td>£4.00</td>
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<tr>
<td>Red wine braised red cabbage (gf, df)</td>
<td>£4.00</td>
</tr>
<tr>
<td>Pot roasted root vegetables (gf, df)</td>
<td>£4.00</td>
</tr>
</tbody>
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**Meat & fish**

- **Waddesdon Estate steak**
  - £16.50
  - Pot roasted root vegetables, parsnip mash, beer gravy
- **Beer battered haddock**
  - £15.50
  - Triple cooked chips, tartare sauce & minted crushed peas (df)
- **Grilled cod fillet**
  - £16.50
  - Green coconut curried mussel, pak choi (gf, df)
- **Waddesdon Estate lamb for two**
  - £42.00
  - Selection of different cuts prepared in a variety of ways. With roast aubergine, feta, red wine braised red cabbage, minted lamb sauce & Anna potatoes
- **Pan roasted guinea fowl breast**
  - £18.50
  - Potato fondant, salt baked celeriac, savoy cabbage & bacon gravy (gf)
- **Waddesdon Estate steak of the day**
  - Rump £18.50
  - Rib eye £25.00
  - Sirloin £25.00
- **Waddesdon Estate steak of the day**
  - Today’s cut of Waddesdon Estate reared beef, triple cooked chips, garlic & herb butter & roasted onion

**Puddings**

- **Warm chocolate & orange mousse**
  - £8.50
  - Five Arrows fudge, salted almond ice cream (gf)
- **Glazed pear Bakewell tart**
  - £7.50
  - Raspberry purée, white peach sorbet & pear crisps
- **S’mores & vanilla cheesecake**
  - £8.00
  - Salted caramel, honeycomb & white chocolate ice cream
- **Homemade ice creams and sorbets**
  - £7.00
  - Please ask for details
- **Honey & Jameson whiskey iced parfait**
  - £7.50
  - Compressed apple, caramel popcorn, cocoa nibs (gf)
- **Selection of British cheeses**
  - £10.50
  - Crackers, fig chutney, Shepherd’s Gold ale pickled onions (Lancashire Bomb, Golden Cross, Blue Monday, Tunworth)

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