



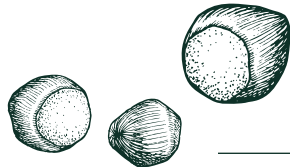
# THE FIVE ARROWS

## While you wait

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

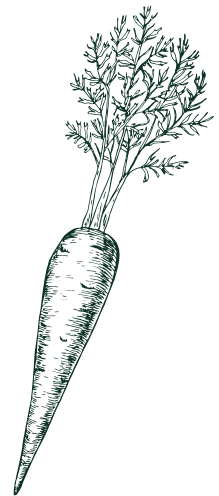
## Starters

<b>White onion &amp; baked cheddar soup</b>	£7.00	<b>Butternut squash, quince &amp; Blue Monday cheese tart</b>	£7.50
Rarebit crouton & thyme oil (v)		Shortcrust pastry, glazed walnuts (v)	
<b>Home cured &amp; tea smoked salmon</b>	£8.50	<b>Venison &amp; red wine scotch egg</b>	£6.50
Orange salsa, pickled cucumber & sour cream (gf)		Cranberry sauce & balsamic reduction (df)	
<b>Braised Waddesdon Estate beef nugget</b>	£7.50	<b>Five Arrows platter (for two to share)</b>	£19.00
Wholegrain mustard Hollandaise, gherkin		Home cured & tea smoked salmon, Waddesdon Estate beef nugget, Venison & red wine scotch egg, white onion & baked cheddar soup	
<b>Crisp spiced lamb belly</b>	£8.00		
Chargrilled baby gem, mint yoghurt & red onion jam			



## From the garden

<b>Carrot, swede and Rothschild red wine winter stew</b>	Starter £8.00	Main £14.50
Parsnip mash, sautéed wild mushrooms, baby onions & sprouting broccoli (ve,gf,df)		
<b>Jerusalem artichoke &amp; truffle filled pasta</b>	Starter £7.50	Main £14.50
Wilted spinach, parsnip crisps, herb dressing (ve,gf,df)		
<b>Green coconut curried baby vegetables</b>	Starter £7.00	Main £13.50
Crisp sesame fried tofu & pak choi (ve,df,gf)		



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.



# THE FIVE ARROWS

## Meat & fish

**Waddesdon Estate steak & Shepherd's Gold ale pie** £16.50  
Pot roasted root vegetables, parsnip mash, beer gravy

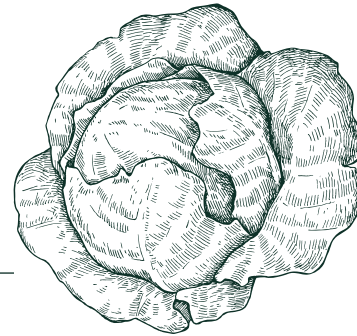
**Grilled cod fillet** £16.50  
Green coconut curried mussel, pak choi (gf,df)

**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  
Today's cut of Waddesdon Estate reared beef, triple cooked chips, garlic & herb butter & roasted onion  
Rib eye £25.00  
Sirloin £25.00

**Beer battered haddock** £15.50  
Triple cooked chips, tartare sauce & minted crushed peas (df)

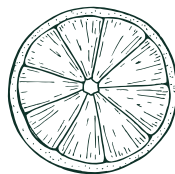
**Waddesdon Estate lamb for two** £42.00  
Selection of different cuts prepared in a variety of ways. With roast aubergine, feta, red wine braised red cabbage, minted lamb sauce & Anna potatoes



## Sides

**Triple cooked chips /skinny fries** (gf,df) £4.00  
**Savoy cabbage & bacon** (gf,df) £4.00

**Red wine braised red cabbage** (gf,df) £4.00  
**Pot roasted root vegetables** (gf,df) £4.00



## Puddings

**Warm chocolate & orange mousse** £8.50  
Five Arrows fudge, salted almond ice cream (gf)

**S'mores & vanilla cheesecake** £8.00  
Salted caramel, honeycomb & white chocolate ice cream

**Honey & Jameson whiskey iced parfait** £7.50  
Compressed apple, caramel popcorn, cocoa nibs (gf)

**Glazed pear Bakewell tart** £7.50  
Raspberry purée, white peach sorbet & pear crisps

**Homemade ice creams and sorbets** £7.00  
Please ask for details

**Selection of British cheeses** £10.50  
Crackers, fig chutney, Shepherd's Gold ale pickled onions (Lancashire Bomb, Golden Cross, Blue Monday, Tunworth)