



THE FIVE ARROWS

Valentine's Weekend 4 course menu

Appetiser:

White onion & baked cheddar soup

Thyme oil

Shellfish sharing platter;

Chorizo & lemon baked scallop in shell,
crisp fried oyster with plum puree, mussels in saffron cream

Seared beef fillet, sticky glazed short rib

Anna potatoes, sprouting broccoli & Rothschild red wine jus

Honey and truffle baked Tunworth

Caraway seed crackers, quince paste (to share)

Warm dark chocolate & orange mousse

Five Arrows fudge, salted almond ice cream



**Vegan, vegetarian
and Gluten free**

Appetiser:

White onion and Baked cheese soup

Thyme oil (ve,gf)

Antipasti sharing platter;

Wild mushroom risotto ball, avocado & black garlic quinoa wrap,
crisp fried tofu & sweet chilli glaze (ve,gf)

Carrot, swede & Rothschild red wine winter stew

Anna potatoes, sprouting broccoli & Rothschild red wine jus (ve,gf)

Honey & truffle baked cream cheese

Crisp cornbreads, quince paste (ve,gf)

Dark chocolate, orange & tofu mousse

Salted caramel popcorn, raspberry sorbet (ve,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.

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