



THE FIVE ARROWS

2 course £18.95 3 course £23.95

Starter

Pea & watercress soup

Truffle cream & artisan bread (v)

Soused & torched mackerel

Wild garlic mayo, sautéed asparagus (gf)

Glazed Waddesdon Estate beef nugget

Salt baked celeriac, toasted hazelnuts & chargrilled gem lettuce (gf)

Shitake & vegetable spring rolls

Five spice yoghurt, sugar snap peas & water chestnuts (ve,df)



Main

Shoulder of lamb

Slow cooked shoulder of lamb, Anna potatoes, sautéed asparagus, wild garlic & lamb sauce

Cottage pie

Waddesdon estate cottage pie, buttered spring vegetables, red wine gravy

Beer battered haddock

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

Chickpea, apricot & red pepper tagine

Cauliflower cous cous, toasted almonds & saffron oil (ve,gf,df)

Puddings

Ginger cake

Salted caramel, honeycomb & marmalade ice cream

Panna cotta

Coconut & lime panna cotta, mango purée, raspberries & dark chocolate (ve)

Tonka bean burnt cream

Rhubarb purée, poached & sorbet, butter shortbread (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.