



THE FIVE ARROWS

While you wait

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

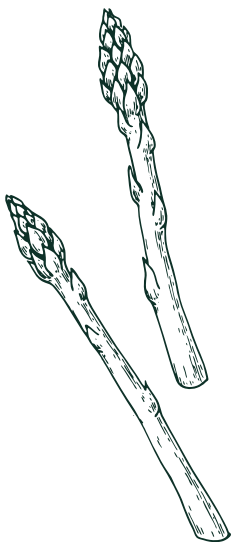


Light dishes & starters

Pea & watercress soup	£7.00	Crisp pork belly	£8.00
Truffle cream & artisan bread (v)		Caramelised apple purée, chorizo & red onion jam (df)	
Soused & torched mackerel	£8.00	Stornoway black pudding Scotch egg	£6.50
Wild garlic mayo, sautéed asparagus (gf)		Pea purée & crackling (df)	
Glazed Waddesdon Estate beef nugget	£8.50	Sautéed asparagus	£8.00
Salt baked celeriac, toasted hazelnuts & chargrilled gem lettuce (gf)		Wilted Waddesdon estate wild garlic, parmesan broth & crackling, poached duck egg (v)	
		Five Arrows platter (for two to share)	£19.00
		Soused & torched mackerel, glazed Waddesdon Estate beef nugget, Stornoway black pudding Scotch egg, pea & watercress soup	



From the garden



Paprika roasted sweet potato, red lentil & spinach wellington	£8.00/£14.50
Sautéed asparagus, chargrilled baby courgettes & wild garlic (ve,gf,df)	
Chickpea, apricot & red pepper tagine	£7.50/£13.50
Cauliflower cous cous, toasted almonds & saffron oil (ve,gf,df)	
Shitake & vegetable spring rolls	£7.00/£13.50
Five spice yoghurt, sugar snap peas & water chestnuts (ve,df)	

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	Waddesdon Estate lamb for two	£42.00
Buttered spring vegetables, smoked mash, beer gravy		Selection of different cuts prepared in a variety of ways. With roast aubergine, feta, sautéed asparagus, dressed peas & broad beans, minted lamb sauce & Anna potatoes	
Crisp loin of pork	£18.50	Pan fried stone bass	£18.00
Waddesdon Estate wild garlic, king oyster mushroom, smoked mash, pea purée & pork gravy (gf)		Bronze fennel pesto, baked fennel, semi dried tomatoes & pine nuts (gf,df)	
Waddesdon Estate steak of the day	Rump £19.50 Rib eye £26.50 Sirloin £26.50 Fillet £30.00	Beer battered haddock	£16.00
Today's cut of Waddesdon Estate reared beef, triple cooked chips, garlic & herb butter & roasted onion		Triple cooked chips, tartare sauce & minted crushed peas (df)	

Sides

Triple cooked chips/skinny fries (gf, df)	£4.00	Cauliflower cous cous, toasted almonds & saffron oil (gf, df)	£4.00
Sautéed asparagus, pine nuts & parmesan (gf, df)	£4.00	Buttered spring vegetables (gf, df)	£4.00

Puddings

Warm chocolate & orange mousse	£8.50	Ginger cake	£7.00
Five Arrows fudge, salted almond ice cream (gf)		Salted caramel, honeycomb & marmalade ice cream	
White chocolate & vanilla cheesecake	£8.00	Homemade ice creams & sorbets	£7.00
Caramelised white chocolate, raspberry purée		Please ask for details	
Tonka bean burnt cream	£7.50	Selection of British cheeses	£10.50
Rhubarb purée, poached & sorbet, butter shortbread (gf)		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.