



# THE FIVE ARROWS

Waddesdon

## THE FIVE ARROWS MENU

### TO BEGIN

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Jerusalem artichoke soup, white truffle oil	£5.95
Crispy bread crumbed pork belly, poached apple & apple mustard sauce	£6.75
Home cured salmon gravadlax, pickled vegetables, baby salad & herb dressing	£6.95
Chicken liver parfait, home made chutney & granary toast	£6.95
Goats cheese panna cotta, rocket, apple & walnut salad, spiced apple dressing	£6.75
Lightly smoked local pigeon, pickled rhubarb, green beans & shallot salad	£6.95
Caramelised red onion & fennel tart with Oxford Blue cheese, rocket salad	£6.75/£12.50

### TO FOLLOW

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Braised & rolled shoulder of lamb, baby potatoes, spinach, wild mushrooms, Jerusalem artichoke puree & red wine jus	£14.95
British rib-eye steak, triple cooked chips, slow roast vine tomatoes, rocket salad, roasted garlic & herb butter	£19.50
Roast breast of guinea fowl, braised leg, Savoy cabbage, bacon lardons & thyme jus	£15.50
Pan fried fillet of sea bass, herb crushed potatoes, roasted aubergine & red onion salsa, chorizo	£15.95
Duo of local venison, roast medallions & braised haunch, celeriac purée, braised red cabbage, wild mushrooms, redcurrant jus	£18.50
Pan fried salmon fillet, puy lentils, roasted beetroot, curly kale, red wine dressing	£15.75

### FIVE ARROWS FAVOURITES

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Wild mushroom & baby spinach risotto, rocket salad	£12.50
Smoked salmon salad, caper & shallot dressing	£6.50/£10.50
Five Arrows sausage & mash, caramelised red onion gravy	£10.95

### TO ACCOMPANY

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Mixed leaves	£2.50
Seasonal vegetables	£2.95
Buttered new potatoes	£2.50
Triple cooked chips	£2.95
Mashed Potato	£2.50
Fresh locally baked bread	£1.00

All prices include VAT. A 10% Discretionary Service Charge will be added to your bill

**Thursday Night Posh Sausage Club Bangers & Mash £5.00**



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### TO FINISH

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Caramelised lemon tart, crème fraiche sorbet	£6.50
Dark chocolate tart, white chocolate ice cream	£6.50
Vanilla & hazelnut parfait, orange & cardamon crème Anglaise	£6.50
Tonka bean crème brulée, home made shortbread	£6.50
Carrot cake, vanilla & raisin sauce, cream cheese ice cream	£6.50
Home made ice cream & sorbet	£6.50

### CHEESE

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Selection of British Cheeses, home made chutney, oat biscuits <i>Oxford Blue, Oxford Isis, Cornish Yarg, Somerset Brie</i>	£7.95
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### STICKYS

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Dessert Wine	50ml	½ Btl	Btl
Reserve Mouton Cadet, <i>A.C Sauternes, Baron Philippe de Rothschild</i>	£4.00		£40.00
Muscat De Beaumes De Venise ' <i>Bouquet des Dentelles</i> '	£5.00		£45.00
Coteaux du Layon, <i>Carte D'Or, Domain des Baumard, 2009</i>	£5.00		£50.00
Chateau Rieussec, <i>A.C Sauternes, Domain Barons Rothschild (Lafite) 2004</i>		£35.00	
<b>Port</b>			
Cockburns Ruby Port	£4.50		
Taylors LBV 2004	£5.00		
Grahams Malvedos 1999	£10.00		

### TEA & COFFEE

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Tea & Coffee	£2.50
Filter, Espresso, Cappuccino, Latte, Americano	
English Breakfast, Earl Grey, Darjeeling, Assam, Green Tea	
Mint/Fresh Mint Tea, Fruit Tea	
Liqueur Coffee from	£4.95
Irish – Jameson's Irish Whiskey	
Highland Fling – Famous Grouse Whisky	
Calypso – Tia Maria	
Napoleon – Martel VS Brandy	

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Traditional Sunday A La Carte Lunch served from 12.00-3.30pm