THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Monday & Tuesday Night

while you wait

Queen olives	5
Rosti potato, parmesan sauce	6
Warmed sourdough, salted butter	4.5
Whitebait, tartar sauce	5

starters

Burrata, green gazpacho	8
Anchovy & tomato bruschetta, red onion, olive oil	8
Taramasalata, radishes	9
Ham croquette, aioli	9

mains

Roasted aubergine, ratatouille, feta cream	18
Seafood paella, prawns, shellfish	21
Grilled chicken, butter bean mash, pesto greens	19
Lamb kofte, flatbread, tzatziki, hummus, salad	19

pub menu

Twice baked smoked cheese souffle, creamed leeks	10
Beer battered fish, skin on fries, mushy peas, tartar sauce	19
Five Alls dry age burger & fries, bacon, relish, crispy onions, monterey jack cheese	20

sides

Paprika fries	4.5
Tomato, red onion & feta salad	4.5

desserts

Tiramisu	8
Almond cake, pistachio baklava, blueberry compote	8
Chocolate mousse, olive oil	8
Goats cheese, honey, apple pastille	9

We always try our best to use local produce. Our trout is from Bibury Trout Farm, Our beef is from Jesse Smith Butchers, Our pork is from Kelmscott and our Sourdough is from Mark's Bakery.
An optional 10% service charge will be added to your bill
Please ask a member of the team for our allergy information