

# THE FIVE ALLS

RESTAURANT • BAR • ROOMS

## Sunday Lunch

### Nibbles

<b>Warm sourdough</b> , butter	4.5
<b>Rosemary &amp; thyme Almonds</b>	4.5
<b>Olives</b>	4.5
<b>Whitebait</b> , garlic mayo	5

### Starters

<b>Soup of the day</b> , toasted sourdough	7.5
<b>Cheddar rarebit</b> , dill & cucumber relish	9
<b>Smoked salmon pate</b> , dill & cucumber relish, toast	9
<b>Duck &amp; carrot terrine</b> , spring onion & sesame salad	9
<b>Pork pie</b> , mustard gravy	10

### Mains

<b>Root vegetable &amp; lentil cottage pie</b> , winter herbs, olive oil mash lid	18
<b>Herb crusted celeriac</b> , slow cooked leeks	19
<b>Bibury trout fillet</b> , crushed jersey royals, watercress sauce	21
<b>Beer battered fish</b> , skin on fries, mushy peas, tartar sauce	19
<b>Roast rump of beef</b> , seasonal vegetables, roast potatoes, Yorkshire pudding	24
<b>Roast local pork belly</b> , seasonal vegetables, roast potatoes, apple sauce	20
<b>Roast Cotswolds chicken</b> , seasonal vegetables, roast potatoes	19

### Sides

<b>Cauliflower cheese</b>	4.5
<b>Winter greens</b>	4.5
<b>Roast potatoes</b>	4.5
<b>House salad</b>	4
<b>Yorkshire pudding</b>	1.5

### Desserts

<b>Treacle tart</b> , almond & blackberry cream	8
<b>Apple &amp; rhubarb crumble</b> , vanilla ice cream	8
<b>Chocolate layer cake</b> , praline, crème fraiche	8
<b>Sticky toffee pudding</b> , honeycomb ice cream	8
<b>Selection of ice-creams</b> , vanilla, chocolate, honeycomb	6
<b>Selection of local cheese</b> , apple pastille, crackers	8

*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*