

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

A La Carte

appetisers

Five Alls dry age burger & fries

bacon, relish, crispy
onions, monterey
jack cheese
£20

Beer battered fish

skin on fries, mushy peas,
tartar sauce
£19

Marinated olives

Rosti potato, parmesan sauce

Warmed sourdough, salted butter

4.5

6

4.5

Whitebait, marie rose sauce

Cod goujons, tartar sauce

Butter milk chicken wings, ranch dressing

6

8

9

starters

Soup of the day

truffle cream, herb buttered bap

Heritage tomatoes

Pesto & Burford cheese

Twice baked smoked cheese souffle

creamed leeks

Atlantic prawn sliders

marie rose sauce, paprika

8

8.5

10

10

Hot smoked bibury trout

jersey royal potato and asparagus salad

Chicken liver pate

Cumberland sauce, toasted sourdough

Five Alls crispy duck salad

plum sauce, watercress

Black pudding, bacon & cheese croquette

mustard mayonnaise, herb salad

11.5

9

10

9

mains

Cauliflower three ways

chimichurri, crisp leaves

Smoked haddock & prawn risotto

old Winchester cheese

Bibury trout fillet

Crushed Jersey Royals, courgette,
tomato butter sauce

Roast pollock

New potatoes, warm tartar sauce

19

21

23

22

Flat iron steak

herb crusted onion, mushroom & peppercorn sauce

Pie of the day

please ask your server

Thick cut pork chop

hash brown, spinach & garlic puree, anise carrot

Chicken schnitzel

dressed leaves, sauce gribiche

28

20

25

19

Sides 4.5

Green salad

Seasonal greens

Skin on fries, house seasoning

Buttered new potatoes

Creamed mash potato

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*