

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Sunday Lunch

Nibbles

Warm sourdough , butter	4.5
Rosemary & thyme Almonds	4.5
Olives	4.5
Whitebait , garlic mayo	5

Starters

Soup of the day , toasted sourdough	7.5
Cheddar rarebit , dill & cucumber relish	9
Chicken Liver pate , brioche toast	10
Crispy Duck Salad , watercress, sesame dressing	10
Pork Belly bites , apple sauce	10
Potted smoked mackerel , pickled cucumber, horseradish cream, toasted sourdough	9

Mains

Wild mushroom and chestnut wellington , seasonal vegetables, roast potatoes	18
Pan roasted Cod , roast potatoes, fennel, samphire, lemon butter sauce	21
Beer battered fish , skin on fries, mushy peas, tartar sauce	19
Roast rump of beef , seasonal vegetables, roast potatoes, Yorkshire pudding	24
Roast local pork belly , seasonal vegetables, roast potatoes, apple sauce	20
Roast Cotswolds chicken , seasonal vegetables, roast potatoes	19

Sides

Cauliflower cheese	4.5
Seasonal greens	4.5
Roast potatoes	4.5
House salad	4
Yorkshire pudding	1.5

Desserts

Tiramisu	8
Apple & rhubarb crumble , vanilla ice cream	8
Chocolate layer cake , praline, crème fraîche	8
Sticky toffee pudding , honeycomb ice cream	8
Selection of ice-creams , vanilla, chocolate, honeycomb	6
Selection of local cheese , 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*