

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

A La Carte

appetisers

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

Marinated olives	4.5	Whitebait , marie rose sauce	6
Rosti potato , parmesan sauce	6	Cod goujons , tartar sauce	8
Warmed sourdough , salted butter	4.5	Butter milk chicken wings , ranch dressing	9

starters

Soup of the day	8	Smoked mackerel pate	9
herb buttered bap		pickled mackerel, creme fraiche	
Beetroot winter salad	8	Pressed Kelmscott ham hock	9
Burford cheese		pickles, grilled sourdough	
Twice baked smoked cheese souffle	10	Five Alls crispy duck salad	10
creamed leeks		plum sauce, watercress	
Atlantic prawn sliders	10	Black pudding, bacon & cheese croquette	9
marie rose sauce, paprika		mustard mayonnaise, herb salad	

mains

Cauliflower three ways	19	Flat iron steak	24
chimichurri, crisp leaves		herb crusted onion, mushroom & peppercorn sauce	
Herb crusted celeriac	19	Pie of the day	20
honey parsnips, roasted carrot, vegetable gravy		please ask your server	
Smoked haddock & prawn risotto	21	Thick cut pork chop	25
old Winchester cheese		hash brown, spinach & garlic puree, anise carrot	
Roast Monkfish	23	Chicken Kiev	20
Crushed Jersey Royals, herb butter sauce		mash potato, tender stem broccoli	

Sides 4.5

Green salad	Skin on fries , house seasoning	Creamed mash potato
Seasonal greens	Buttered new potatoes	

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