

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

4.5

Rosti potato, parmesan sauce

6

Warmed sourdough, salted butter

4.5

Whitebait, marie rose sauce

6

Cod goujons, tartar sauce

8

Butter milk chicken wings, ranch dressing

9

starters

Soup of the day

8

herb buttered bap

Beetroot winter salad

8

Burford cheese

Twice baked smoked cheese souffle

10

creamed leeks

Atlantic prawn sliders

10

marie rose sauce, paprika

Smoked mackerel pate

9

pickled mackerel, creme fraiche

Pressed Kelmscott ham hock

9

pickles, grilled sourdough

Five Alls crispy duck salad

10

plum sauce, watercress

Black pudding, bacon & cheese croquette

9

mustard mayonnaise, herb salad

mains

Cauliflower three ways

19

chimichurri, crisp leaves

Herb crusted celeriac

19

honey parsnips, roasted carrot, vegetable gravy

Smoked haddock & prawn risotto

21

old Winchester cheese

Roast Monkfish

Crushed Jersey Royals, herb butter sauce

23

Flat iron steak

24

herb crusted onion, mushroom & peppercorn sauce

Pie of the day

20

please ask your server

Thick cut pork chop

25

hash brown, spinach & garlic puree, anise carrot

Chicken Kiev

20

mash potato, tender stem broccoli

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*