



THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Festive Menu

2 courses £28 (lunch time only)

3 courses £35

Step into The Five Alls this December: where the fire crackles, the food comforts,
and the drinks keep flowing



Starters

Beetroot Winter Salad, Burford cheese

Atlantic prawn sliders, Marie rose sauce

Pressed Kelmscott ham hock, pickles, grilled sourdough

Crispy duck salad, plum sauce, watercress, sesame dressing

Mains

Herb-crusted celeriac roast, vegetable & herb gravy

Roast Monkfish, herb winter butter sauce

Roast local turkey, pigs in blankets, bread sauce, gravy

Roast beef rump, Yorkshire pudding, gravy

All mains served with honey parsnips, roasted carrot, creamed sprouts, roast potatoes

Desserts

Christmas Pudding, brandy cream

Festive Chocolate tart, crème fraîche

Crème Brûlée, clementine shortbread

Vanilla panna cotta, oranges & spiced syrup

**Not ready to call it a night? Treat yourself to our Cheese Board — the
ultimate after-dinner indulgence. £10 per person**

*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*

