

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

A la carte menu

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, house relish	9
Cured Bibury trout, beetroot and horseradish salad	9
Smoked salmon pate, dill & cucumber relish, toast	10
Duck & carrot terrine, spring onion & sesame salad	9
Pork pie, mustard gravy	10

Mains

Root vegetable & lentil cottage pie, winter herbs, olive oil mash lid	18
Beer battered fish, skin on fries, peas, tartare sauce	19
Pan roasted trout fillet, hispi cabbage, lemon butter sauce	20
Lamb suet pudding, parsnip puree, lamb gravy	23
Slow cooked beef cheek, buttered carrots, red wine jus	21
Honey & mustard glazed gammon, fried egg, skin on fries	18
Cotswolds chicken, truffled leeks, & onions	19
Five Alls burger, bacon, relish, crispy onions, Monterey jack cheese, skin on fries	20

Salads and sides

Beetroot & parmesan mix leaf salad	10
Classic Caesar salad (add chicken £4)	11
Buttered new potatoes	4.5
Hispi cabbage	4.5
Winter greens	4.5
Creamy mash	4.5
Skin on fries	4.5
House salad	4.5

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*