

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Sunday Lunch

starters

Tomato & mozzarella salad , basil oil	8
Falafel hummus, pomegranate	8
Lightly smoked trout pate , citrus, honey, sourdough toast	10
Cod fishcakes , tartar sauce	9
Scotch egg , curried mayonnaise	9.5
Crispy duck salad , plum sauce, watercress	9

mains

Cauliflower three ways , chimichurri, crisp leaves	18
Aubergine , whipped feta, tomato & basil sauce, croutons	17
Supreme of trout , sorrel vinaigrette, tomato, broccoli	23
Beer battered fish , skin on fries, mushy peas, tartar sauce	19
30 day dry aged roast rump of beef , Yorkshire pudding	26
Roast rolled belly local pork , apple sauce, crackling	20

All roasts served with seasonal vegetables, cauliflower cheese, roast potatoes, Yorkshire pudding

desserts

Chocolate tart , raspberry cream	9
Roasted pineapple , mango sorbet, coconut biscuit	9
Five Alls coffee panna cotta , amaretto crumble	9
Strawberry and citrus cheesecake , salsa	9
Vanilla creme choux pastry , salted caramel fudge	9
Double Gloucester & stow blue cheese , grapes, chutney, crackers	12

Please note our trout is from Bibury Trout Farm, Our beef is from Jesse Smith Butchers, Our pork is from Kelmscott and our Sourdough is from Marks Bakery. We try our best to use local produce where possible

An optional 10% service charge will be added to your bill

Please ask a member of the team for our allergy information