

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

A La Carte

appetisers

| | | | |
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| Crispy olives , basil mayonnaise | 6 | Pork crackling , apple sauce | 5 |
| Rosti potato , parmesan sauce | 6 | Sausage roll , house relish | 6 |
| Marks bakery focaccia , Cotswold gold oil | 3.5 | Chipolatas , mustard, thyme, honey | 6 |
| Cod goujons , tartar sauce | 8 | Blackpudding bon bons , apple ketchup | 7 |

starters

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|--------------------------------------|-----|--------------------------------------|-----|
| Nutty spinach pastry | 8 | Atlantic prawn crispy pancake | 9.5 |
| mint yogurt | | marie rose sauce | |
| Tomato & mozzarella salad | 8 | Chicken mousse | 9 |
| basil oil | | caraway sourdough, summer pickles | |
| Lightly smoked trout pate | 10 | Scotch egg | 9.5 |
| citrus, honey, sourdough toast | | curried mayonnaise | |
| Salt & pepper squid | 9.5 | Crispy duck salad | 9 |
| garlic mayonnaise | | plum sauce, watercress | |

mains

| | | | |
|--|----|--|----|
| Cauliflower three ways | 18 | Beer battered fish | 19 |
| chimichurri, crisp leaves | | skin on fries, mushy peas, tartar sauce | |
| Aubergine | 17 | Ribeye steak | 34 |
| whipped feta, tomato & basil sauce, croutons | | fries, mushroom, tomato, cafe de paris sauce | |
| Falafel | 18 | Five Alls dry age burger | 21 |
| hummus, pomegranate | | bacon, relish, crispy onions, monterey jack cheese | |
| Pan fried supreme of trout | 23 | Pork Belly | 25 |
| sorrel vinaigrette, tomato, broccoli | | buttered spinach, potato rosti, red wine jus | |
| Cod fishcakes | 19 | Pressed leg of Lamb | 27 |
| crispy capers, peas, herb cream | | pea & mint fricassee, roasting jus | |

salads 9/19

Crispy duck, plum sauce
Smoked bacon caesar,
croutons
Courgette, feta, mint

sides 5

Tenderstem broccoli
Watercress, sesame dressing
Tomato & red onion, basil oil
Courgette, garlic mayonnaise
New potatoes, herb butter
Skin on Fries, house seasoning

flatbreads 7

Three cheese, tomato
Garlic, rosemary oil
Tomato & basil, parmesan

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*