

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

A La Carte

appetisers

Pie of the Day

£20

Cocktail of the Day

£12

Queen olives	4.5	Roast potatoes , curry sauce	6
Rosti potato , parmesan sauce	6	Cod goujons , tartar sauce	8
Warmed sourdough , salted butter	4.5	Black pudding sausage roll , piccalilli	7

starters

Soup of the day	8	Salt & pepper squid	9
truffle cream, herb buttered bap		garlic mayonnaise	
Pad Thai noodle salad	8.5	Chicken liver pate	9
crispy tofu, peanut & coconut sauce		Cumberland sauce, toasted sourdough	
Twice Baked smoked cheese souffle	10	Five Alls crispy duck salad	10
creamed leeks		plum sauce, watercress	
Atlantic prawn crispy pancake	12	Scotch egg	9
marie rose sauce		curry sauce	

mains

Cauliflower three ways	19	Slow cooked beef cheeks	25
chimichurri, crisp leaves		mash potato, braised carrot, pesto	
Smoked haddock & prawn risotto	21	Five Alls dry age burger & fries	20
old Winchester cheese		bacon, relish, crispy onions, monterey jack cheese	
Bibury trout supreme	21	Pork Belly	25
winter squash, cafe de Paris sauce		potato rosti, grilled courgette & peas, cider sauce	
Beer battered fish	19	Chicken schnitzel	19
skin on fries, mushy peas, tartar sauce		dressed leaves, sauce gribiche	

Sides 4.5

Green salad	Skin on fries , house seasoning	Creamed mash potato
Seasonal greens	Buttered new potatoes	Mushy peas

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*