

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Festive menu

2 courses £28 (lunch only)

3 courses £35

starters

Pad Thai noodle salad, crispy tofu, peanut & coconut sauce

Smoked Bibury trout pate, grated horseradish, grilled sourdough

Atlantic prawn crispy pancake, marie rose sauce

Pressed Kelmscott ham hock, pickles, grilled sourdough

Crispy duck salad, plum sauce, watercress, sesame dressing

mains

Vegetable ratatouille filo parcel, tomato & basil sauce

Supreme of trout, honey & soy glaze

Crispy Cornish hake, lemon oil

Roast local turkey, pigs in blanket, bread and cranberry sauce

Slow cooked blade of beef, port cooking juices

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

desserts

Christmas pudding, brandy custard

Red wine poached pear, amaretto crumb, rum and raisin ice-cream

Dark chocolate tart, spiced orange compote

Buttermilk panna cotta, honeycomb snap

Double Gloucester & stow blue cheese, chutney, crackers



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