

THE FIVE ALLS

RESTAURANT • BAR • ROOMS

Sunday Lunch

appetisers

Queen Olives	5
Rosti potato , parmesan sauce	6
Warm sourdough , salted butter	4.5
Black pudding sausage roll , piccalilli	7

starters

Broccoli soup , truffle cream, herb buttered bap	8
Twice Baked smoked cheese souffle , creamed leeks	9
Lightly smoked trout pate , citrus, honey, sourdough toast	10
Salt & pepper squid , garlic mayonnaise	9
Scotch egg , apple ketchup	9
Crispy duck salad , plum sauce, watercress	10

mains

Cauliflower three ways , chimichurri, crisp leaves	18
Roast butternut squash , buttered leeks, seasonal vegetables, roast potatoes, gravy	18
Supreme of trout , winter squash, cafe de Paris sauce	23
Beer battered fish , skin on fries, mushy peas, tartar sauce	19
Roast rump of beef , seasonal vegetables, roast potatoes, Yorkshire pudding	24
Roast rolled belly local pork , seasonal vegetables, roast potatoes, apple sauce	19

sides

Cauliflower cheese	4.5
Roast beetroot & roast vegetables	4.5
Roast potatoes	4.5
buttered leeks	4
Yorkshire pudding	1.5

desserts

Chocolate tart , spiced orange compote	9
Poached pear, amaretto crumb , vanilla ice-cream	9
Rhubarb & apple crumble , pouring cream	9
Creme brulee	9
Vanilla creme choux pastry , salted caramel fudge	9
Double Gloucester & stow blue cheese , grapes, chutney, crackers	12

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*