

# THE FIVE ALLS

RESTAURANT • BAR • ROOMS

## Sunday Lunch

### appetisers

<b>Queen Olives</b>	5
<b>Rosti potato</b> , parmesan sauce	6
<b>Warm sourdough</b> , salted butter	4.5
<b>Salt &amp; vinegar red mullet &amp; sardines</b>	7
<b>Black pudding sausage roll</b> , piccalilli	7

### starters

<b>Broccoli soup</b> , truffle cream, herb buttered bap	8
<b>Twice Baked smoked cheese soufflé</b> , creamed leeks	9
<b>Lightly smoked trout pate</b> , citrus, honey, sourdough toast	10
<b>Salt &amp; pepper squid</b> , garlic mayonnaise	9
<b>Scotch egg</b> , curried mayonnaise	9
<b>Crispy duck salad</b> , plum sauce, watercress	9

### mains

<b>Cauliflower three ways</b> , chimichurri, crisp leaves	18
<b>Roast butternut squash</b> , buttered leeks, veggie gravy	18
<b>Supreme of trout</b> , winter squash, cafe de Paris sauce	23
<b>Beer battered fish</b> , skin on fries, mushy peas, tartar sauce	19
<b>30 day dry aged roast rump of beef</b> , Yorkshire pudding	26
<b>Roast rolled belly local pork</b> , apple sauce	20

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

### desserts

<b>Chocolate tart</b> , spiced orange compote	9
<b>Poached pear, amaretto crumb</b> , vanilla ice-cream	9
<b>Buttermilk panna cotta</b> , honeycomb snap	9
<b>Crème brûlée</b>	9
<b>Vanilla crème choux pastry</b> , salted caramel fudge	9
<b>Double Gloucester &amp; stow blue cheese</b> , 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*