

The Five Alls at Filkins

Cocktail of the day

'Five Alls' Bellini 8.00

Drinks to start

english garden mojito 8.50

monkey shoulder scotch and soda 5.50

bloody mary 7.00

Bottles

brooklyn east IPA, sideburn, no brainer,

corona, becks 0%, chateau neubourg

On draught

peroni, becks, freedom four, oxford gold,
five alls ale, brakspear bitter, guinness,
thatchers gold

To Nibble

marinated olives 3.00

bruschetta 3.95

plate of serrano ham 5.00

taramasalata 5.00

devilled kidneys 6.00

To Start

pappa al pomodoro soup with mascarpone and basil 6.95

chicory, fig, pear, blue cheese and roast hazelnut salad 7.50

carpaccio of tuna with an avocado, lime, ginger and coriander dressing 8.50

chicken liver and foie gras parfait, plum & apple chutney & country toast 7.75

salt 'n' pepper squid with sweet chilli jam 7.75/13.00

greek salad 7.50

warm salad of butternut squash, puy lentils, pomegranate, goat's cheese and seeds 7.95

'five alls' plate of charcuterie and antipasti (for two people) 12.00

oven roast sweet peppers with anchovies, mozzarella and mint 7.50

scallop, sweetcorn, chorizo and pea salad 9.00/16.00

skillet roast foie gras with a fried hen's egg, brioche and balsamic reduction 12.00

linguine with mussels, courgette flowers, chilli and saffron 8.50/15.00

grilled sourdough with spiced crab and guacamole sauce 8.95

girolles mushroom, leek, scallion and tomato tart with shoots and leaves(v) 7.00/12.50

double gloucester cheese soufflé 8.00

To Follow

beef shin, horseradish dumplings, chestnuts, carrots, celeriac mash 18.75

moroccan lamb shoulder with spices, chickpeas, couscous and yogurt 18.00

roast yorkshire grouse on foie gras toast, game chips, bread sauce, watercress & gravy 22.00

fish 'n' chips with marrowfat peas and tartar sauce 14.50

chicken, crayfish and tarragon pie with caramelised root vegetables 18.00

chargrilled fillet of stone bass, sun-blushed tomato salsa & grilled vegetables 17.50

grilled pork milanese with garlic roasties, rocket and salsa verde 18.50

baked cod fillet with saffron aioli, nicoise vegetables and tapenade crostini 18.50

'five alls' fish pie with minted peas 17.00

crispy duck leg with caramelised apples and a sausage and pork cassoulet 17.95

chargrilled 10oz aged rib-eye steak with thrice cooked truffled wedges, stuffed mushroom, baked

tomato and garlic butter 23.00

Sides: rocket & parmesan salad, tomato & basil salad, mixed leaf & herb salad, mash, french fries, truffled wedges, roasties, minted peas, couscous, buttered spinach, celeriac mash, grilled vegetables 3.75

please ask for our children's or bar menu
a discretionary service charge of 12.5% will be added to tables of 8 or more
Please let us know about any allergies you have before ordering your meal
Interested in joining our team? Ask to speak to the manager

To Follow

baked alaska	7.00
grilled nectarines, lime, honey and mascarpone	6.95
blackberry and vodka sorbet with a brandy snap cigarette	6.00
late summer berry pudding with crème anglaise	6.95
sticky toffee and date pudding with clotted cream	6.95
greengage and custard tart	7.00
chocolate fondant with horlicks and malt chocolate ice-cream	7.00
apple tarte tatin with vanilla ice-cream	6.75
selection of 3 or 5 french farmhouse cheeses (below), pickled grapes and toast	7.50/9.50
comte(hard), coulommier(soft), langres(soft), bleu d'auvergne(blue), carre de sologne(goat's)	

Drinks to Finish

	100ml	bottle
dessert and fortified wines		
domaine de durban, muscat de beaumes-de-venise, 37.5cl	6.50	24.00
chateau poulvere, monbazillac, france, 37.5cl	6.75	25.00
mas amiel vintage (red), 37.5cl	8.00	31.00
carmes de rieussec, sauternes, 37.5cl	9.95	38.00
quinta de la rosa LBV port 50 cl bottle. Great to share!	7.50	25.00
taylors ruby port	5.50	
taylors tawny port	9.00	
whiskies 35 ml		
glenfiddich 12 year		5.45
glenlivet 12 year		6.45
cragganmore malt 12 year		7.10
dalmore malt 12 year		6.85
maccallan single malt 10 year		6.55
glenmorangie 10 year		6.75
tobermory 10 year		6.95
monkey shoulder		4.50
talisker 10 year		8.00
Digestifs 35 ml		
calvados bernervoy		5.00
calvados henry de querville		5.75
martells cordon bleu		9.00
courvoisier VS		4.65
janneau armagnac		6.00
bas armagnac		5.75
frangelico 50ml		4.50
amaretto 50ml		4.20
baileys 50ml		4.30
drambuie		5.00
grand marnier		4.00
'five alls' espresso martini		9.75

Hot Drinks

filter coffee	2.70	english breakfast	2.70
cappuccino	2.70	earl grey	2.70
caffé latte	3.00	mojito mint	2.70
espresso	2.70	green tea	2.70
double espresso	3.00	camomile	2.70
macchiato	3.00	hot chocolate	3.00

our coffee is from an artisan supplier, wood roasted locally to our own recipe (also available decaffeinated) and our loose teas are from jeeves and jericho of witney.