

The Five Alls at Filkins

Cocktail of the day

Aperol Spritz 7.50

Drinks to start

monkey shoulder scotch and soda 5.50

bloody mary 7.00

english garden mojito 8.50

Bottles sideburn cider, corona, becks 0%,
chateau neubourg

On draught

birra moretti, amstel, kronenbourg, guinness,
symonds cider, hobgoblin, oxford gold,
five alls ale, jerusalem

To Nibble

devilled kidneys 6.00

marinated olives 3.00

plate of serrano ham 5.00

bruschetta 3.95

houmous with melba toast 5.00

To Start

quinoa, red bean and kale winter soup(v) 6.95

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

avocado, crab, grapefruit, gem lettuce and pumpkin seed salad 8.95

carpaccio of beef `cipriana hotel` 8.25

sesame seared tuna with asian slaw and hoisin salad 8.50

prosciutto, spelt, pear, baby spinach and aged balsamic salad 7.95

escargots and rosti with portobello mushrooms 8.00

edamame, chickpea, lime, chilli and coriander salad(v) 7.95

warm salad of grilled halloumi, papaya, pine nuts and watercress(v) 7.95

double gloucester cheese soufflé(v) 8.00

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

'five alls' plate of charcuterie and antipasti (to share) 14.00

beetroot, thyme, red onion, goat's cheese and horseradish tart with shoots and leaves(v) 13.00

thai style mussels (main with fries) 8.00/14.00

tiger prawn tempura with sweet chilli jam 7.25/13.00

wild mushroom or jerusalem artichoke risotto with parmesan(v) 7.00/13.50

To Follow

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

salmon, prawn & mussel thai laksa with glass noodles, coriander, chilli and mange tout 17.50

roast lamb chump with iman bayeldi, couscous and garlic cream 18.95

skillet roast hake fillet, shrimps, cucumber, brown butter, spinach and fries 18.95

game pie, with caramelised root vegetables and mashed potato 17.50

chargrilled calf's liver and bacon with bubble & squeak, beet relish & mint 18.50

cracked kelmescott pork, caramelised apples, and white bean and sage cassoulet 18.00

chicken milanese with griddled vegetables, salsa verde and leaves 18.00

slow cooked blade of beef with barley, chestnuts, carrots and bacon 18.50

seafood linguine with tomato capers and basil 14.00

chargrilled 10oz aged flat iron steak with chimichurri, thrice cooked truffled wedges, green salad 23.00

Sides: tomato & basil salad, mixed leaf & herb salad, caramelised root veg, mash,
french fries, truffled wedges, garlic roasties, couscous, spinach 3.75

Please let us know about any allergies you have before ordering your meal

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

To Finish

grand marnier chocolate mousse	7.00
campari and blood orange jelly with vanilla ice cream	6.95
'five alls' baked alaska	6.95
raspberry bread and butter pudding with crème anglaise	7.00
winter fruit crumble with hot custard	6.95
sticky toffee and date pudding with toffee sauce and honeycomb ice cream	6.95
pineapple carpaccio with chilli, mint and lime	7.00
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

dessert and fortified wines	100ml	bottle
domaine de durban, muscat de beaumes-de-venise, 37.5cl	6.50	25.00
chateau poulvere, monbazillac, france, 37.5cl	6.75	27.00
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	6.00	

whiskies 35 ml

glenfiddich 12 year	5.45
glenlivet 12 year	12.00
cragganmore malt 12 year	7.00
dalmore malt 12 year	6.85
maccallan single malt 10 year	6.50
glenmorangie 10 year	6.00
tobermory 10 year	6.95
monkey shoulder	4.50
talisker 10 year	8.00

Digestifs 35 ml

calvados berneroy	5.00
calvados henry de querville	4.80
martells VS	4.50
courvoisier VS	4.50
janneau armagnac	6.20
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
café 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.