

The Five Alls Menu

cocktail of the day

negroni 10.00

drinks to start

winter berry mojito 8.50
 classic champagne cocktail 10.00
 espresso martini 9.75
 elderflower spritz 5.50

bottles

brooklyn east IPA, sideburn, no brainer, corona,
 becks 0%, neubourg pilsner

on tap

amstel, kronenbourg, moretti, guinness,
 symonds cider, five alls, oxford gold, amber banks, pedigree

to nibble with wine...

bread and butter for two 2.50
 olives 3.50
 bruschetta 3.95
 houmous with melba toast 5.00
 serrano ham 7.50
 salt & pepper squid with aioli 6.95

To Start

scallops, sweetcorn, chorizo and pea fricassee 7.95
 chicken liver & foie gras parfait, fig & apple chutney & country toast 7.50
 endive, stilton, pear and walnut salad 7.25
 pressed cotswold game terrine with apple and plum chutney, pickles and country toast 7.50
 celeriac soup with devils on horseback 6.75
 potted kiln roasted smoked salmon with tarragon, lemon and cayenne with melba toast 7.75
 the five alls superfood winter salad 8.50
 goat's cheese, sweet peppers, saffron and olive tapenade tart 7.50/12.95
 dressed crab, grapefruit & avocado with crispy sourdough 9.00
 'five alls' plate of charcuterie and antipasti (for two people) 14.00
 thai green steamed mussels (with chips as main) 8.00/14.00
 celeriac and oriental vegetable spring roll, mango salsa 6.50/ 12.50

To Follow

roast wild duck 'two ways' with red cabbage, apple, rosti potato and peppercorn sauce 17.75
 fish 'n' chips with marrowfat peas and tartar sauce 14.50
 moroccan chicken with couscous, dried fruits, chickpeas and harissa 17.50
 skillet roast roulade of hake with saffron, mussels, capers. spinach and mids 17.95
 roast chump of lamb with roasted squash, puy lentils, pumpkin seeds, pomegranate & feta 18.50
 game cobbler with cranberries, chestnuts, pancetta and celeriac mash 17.95
 fricassee of lamb's kidneys, spinach, rosti and grain mustard 16.50
 teriyaki of tiger prawns and salmon, sesame, oriental vegetable spaghetti with dipping sauce 17.95
 fish pie with minted peas 17.50
 veal milanese with salsa verde, roasties and rocket 18.00
 chargrilled rib-eye steak with truffled wedges, horseradish and lovage butter, vine cherries tomatoes 25.00

Sides

tomato & basil salad, mixed leaf & herb salad, mash, fries, thrice cooked truffled wedges, garlic roasties,
 rocket & parmesan, spinach, celeriac mash, puy lentils, couscous, braised red cabbage 3.75

Hot Drinks

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

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

To Finish

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|--|-----------|
| chocolate pot | 6.50 |
| pear tarte tatin with vanilla ice-cream | 6.95 |
| cranberry baked Alaska | 6.75 |
| rhubarb and ginger trifle | 6.95 |
| winter fruit & nut crumble with custard | 6.75 |
| espresso crème caramel with poached dried fruits | 6.95 |
| pecan tart and clotted cream | 6.95 |
| selection of sorbets | 6.00 |
| selection of 3 or 5 french farmhouse cheeses, toast and pickled grapes | 7.50/9.00 |
| comte(hard), coulommier(soft), langres(soft), bleu d'auvergne(blue), st maure de touraine (goat's) | |

Drinks to Finish

| | | |
|--|-------|--------|
| Dessert and fortified wines | 100ml | bottle |
| 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 riewsec, 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 | |
| grahams tawny port | 9.00 | |
| Whiskies | 35 ml | |
| glenfiddich 12 year | 5.45 | |
| glenfiddich 15 year | 7.75 | |
| glenlivet 12 year | 6.45 | |
| cragganmore malt 12 year | 7.10 | |
| dalmore malt 12 year | 7.20 | |
| maccallan single malt 10 year | 6.55 | |
| glenmorangie 10 year | 6.00 | |
| monkey shoulder | 4.50 | |
| Digestifs and Stickies | 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 | |

Jazz and Seafood night is every last Friday of the month at The Five Alls

Please ask for our children's or bar menu

Five Alls, food, drink or bedroom vouchers available, please ask a manager