Pie of the Day £20

THE **FIVE ALLS**

RESTAURANT • BAR • ROOMS

Cocktail of the Day £12

A La Carte

appetisers

Queen olives	5	Salt & vinegar red mullet & sardines	7
Rosti potato, parmesan sauce	6	Cod goujons, tartar sauce	8
Warmed sourdough, salted butter	4.5	Pork crackling, apple sauce	5
Pickled vegetable skewers, lightly spiced	5	Black pudding sausage roll, piccalilli	7
starters			
Broccoli soup	8	Salt & pepper squid	9
truffle cream, herb buttered bap		garlic mayonnaise	
Pad Thai noodle salad	8	Chicken liver pate	9
crispy tofu, peanut & coconut sauce		Cumberland sauce, toasted sourdough	
Twice Baked smoked cheese souffle	10	Five Alls crispy duck salad	9
creamed leeks		plum sauce, watercress	
Prawn & crab muffin	12	Scotch egg	9
marie rose sauce, bisque, apple		apple ketchup	
mains			
Salt baked celeriac	18	Slow cooked beef cheeks	25
braised red cabbage, buttered leeks		mash potato, braised carrots, pesto	
Cauliflower three ways	18	Five Alls dry age burger & fries	20
Chimichurri, crisp leaves		bacon, relish, crispy onions, monterey jack	cheese
Bibury trout supreme	23	Pork Belly	25
winter squash, spinach, cafe de Paris sauce	خ	potato rosti, grilled courgette & peas, cide	r sauce
Beer battered fish	19	Roast chicken	20
skin on fries, mushy peas, tartar sauce		winter vegetables, chicken faggot, chicken butter gravy	

Sides 5

Skin on fries, rosemary salt Winter vegetables **Green salad,** sweet onions **New potatoes,** peppercorn **Grilled courgette & peas** Tenderstem broccoli sauce

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