

**Drinks to Start...**

bucks fizz	9.50
aperol spritz jug	18.00
negroni	10.00
oxford gold	4.00

**Something to share...**

foccacia with olive oil (for two)	2.50
tzatziki with flatbreads	4.00
marinated olives	3.00
bruschetta	3.95
serrano ham	7.50

**To Start**

chicken liver & foie gras parfait, plum & apple chutney & country toast	7.50
scallop, pea, chorizo and sweetcorn	7.75
duck egg en meurette	6.95
potted kiln smoked salmon with tarragon, horseradish and melba toast	7.50/13.00
warm salad of wood pigeon, dandelion, lardons and croutons	8.00
carpaccio of tuna with an avocado, lime and ginger dressing	9.00

**Vegetarian and Vegan options**

ribolitta soup	7.00
oriental vegetable & celeriac spring roll with a mango, cucumber & coriander salsa	14.00
warm salad of squash, lentils, feta, pomegranate, pumpkin seeds and avocado	8.00
falafel, guacamole and halloumi burger	12.00
mint fries	12.00
endive, pear, colston basset stilton and walnut salad	7.50/13.00
goat's cheese, olive tapenade and sweet pepper tart with shoots and leaves	7.50/13.00
pumpkin, sage and ricotta ravioli	7.50/13.00
split pea and coconut dhal with, kale, and cardamom rice	12.00

**To Follow**

chicken saltimbocca with a double Gloucester cheese soufflé and spinach	19.00
fish 'n' chips marrow fat peas, tartar sauce	14.50
game cobbler with cranberries, neeps and tatties	18.00
skillet roast roulade of hake, saffron, mussels, spinach, cucumber and mids	18.50
lamb kofta's with imam bayeldi, spinach and tzatziki	18.50
sticky beef oxcheeks in guinness with chestnuts, pancetta, snails & truffle mash	19.00
blackened cod with bok choy, vermicelli noodles, scallions, ginger and soy	19.00
calf's liver and bacon, bubble and squeak, beetroot relish, brown sage butter	19.00
mallard 'two ways' with red cabbage, rosti potato and a peppercorn sauce	18.00
chargrilled dry aged flat iron steak with stuffed mushroom, truffle wedges, tomato, beurre maitre d'hotel	23.00

**Sides**

fries, mash, wedges, saute potatoes, bubble & squeak, neeps & tatties, tomato & basil salad, rocket & parmesan, green salad, red cabbage, spinach, lentil dhal	3.75
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**To Finish**

passion fruit cheesecake	7.00
pear tarte tatin with honeycombe ice cream	6.00
affogato	6.00
chocolate pot with tuile biscuits	7.00
winter fruit and nut crumble with vanilla ice cream	7.00
banoffie tart with butterscotch	6.95
cranberry baked alaska	7.00
selection of three or five french cheeses, toast and quince jelly	7.50/9.00
compte(hard), coulommier(soft), bleu'auvergne(blue), st maure de touraine(goat's) langres(soft)	

a discretionary 10% service charge will be added at weekends, bank holidays and parties of 8 people or more

## Dessert wines

100ml bottle

domaine de durban, muscat de beaumes-de-venise, 37.5cl	6.50/24.00
mas amiel vintage (red), 37.5cl	8.00/31.00
chateau poulvere, monbazillac, france, 37.5cl	6.75/25.00

## Comfortable food

soup of the day with crusty bread	6.95
cold cut gammon with egg and chips	11.50
five alls cheese burger and fries	9.95
five alls chicken club sandwich with fries	9.50
kelmscott pork and leek sausages with caramelised onions, sage and mash	12.00
fish 'n'chips marrow fat peas, tartar sauce	14.50
devilled kidneys on toast	7.50
mac'n'cheese with crispy pancetta	9.50
paninis with fries	7.00
mozz, avocado, tomato and pesto ham, chutney and cheese	

## Little people's menu

cheese burger and fries	7.00
toad in the hole with peas	6.50
mac'n'cheese	6.00
sausage, beans and mash	7.00
heinz beans on toast	4.00
ham and cheese toastie with a fried egg and fries	6.00
fish goujons with chips and peas	7.00
pasta with tomato sauce	6.95
chargrilled banana with vanilla ice cream and choc sauce	6.50
kids ice cream (2 scoops)	3.00

*our coffee is from an artisan supplier, wood roasted locally to our own recipe (also*

## Hot Drinks

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

*available decaffeinated) and our loose teas are from jeeves and jericho of witney.*

## News and events from Turf to Table Pubs

Last Friday of the month is the Pie minister night at The Plough Seafood and live music at The Five Alls 31 <sup>st</sup> august Every Thursday at the Plough is Mussels, Fries & Rosé for two for £30 Pop up Sushi happens 3 <sup>rd</sup> Wednesday of every month at The Five Alls
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please speak to a member of staff for all dietary requirements and/or allergens  
To book or enquire for any of these events please ask to speak to a manager or  
call Five Alls 01367860875 Plough 01367253543 or The Bull 01285712535