

The Five Alls at Filkins

Drinks to Start

Bucks fizz	9.50
Pimms & lemonade	7.50
Bloody Mary	9.50
Oxford Gold	4.00

Something to Share

Focaccia with olive oil (for two)	2.50
Marinated olives	3.00
Harissa houmous & melba toast	4.00
Bruschetta	4.00
Pigs in blankets with harissa	4.00

To Start

High-protein avocado smash toast with roasted tomatoes	8.00
Prawn cocktail with grapefruit, cucumber, marie rose sauce and melba toast	8.25
Double Gloucester twice baked soufflé with cheese sauce	8.00
Celeriac and apple soup with homemade bread	7.50
Chicken liver & foie gras parfait with plum & apple chutney and toasted brioche	8.00
Heritage tomato and mozzarella salad with basil & smashed avocado	8.00
Pork & chorizo kofte with sweet brown sauce and salad	7.75
Salt 'n' pepper calamari with saffron aioli	8.25
Fig, chicory & blue cheese salad with poached pears and toasted pine nuts	8.25
Summer spinach and peach salad with poached pears, gorgonzola and hazelnuts	7.95

Split pea & coconut dhal with cardamom rice	7.75/13.00
Butternut squash and mascarpone risotto with crunchy almond flakes	7.50/14.00
Wild mushroom gnocchi with parmesan shavings and truffle oil	7.50/14.00
Caramelised onion, gruyere & sage tart with mixed leaf salad	7.50/13.00

To Follow

Lamb liver with bubble & squeak, beetroot relish, prosciutto & brown sage butter	18.50
Chicken milanese with garlic roasties, rocket and salsa verde	18.50
Fish 'n' chips with marrowfat peas and tartar sauce	14.75
Steak & mushroom pie with mash & spring greens	17.50
Chargrilled seabream with pea puree, spinach, mushrooms & parmesan shavings	18.50
Moroccan style lamb with fruit, merguez sausage, chickpeas, couscous and harissa	18.50
Slow-cooked shoulder of lamb with mash potato, pea & bacon compote and mint sauce	19.50
Pork chop with crushed new potatoes, savoy cabbage, garlic butter and parsnip crisps	18.25
Roast duck breast with potato gratin, braised red cabbage, mango salsa and bacon crumbs	19.25
Flat-iron steak with chunky chips, roast cherry tomatoes, mushrooms & peppercorn sauce	23.50
Tagliata of flat-iron steak with wild mushrooms, chunky chips, & parmesan shavings	23.50

Sides: Rocket & parmesan salad, tomato & basil salad, mixed leaf & herb salad, mash potato, french fries, truffled wedges, buttered greens	3.95
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Please let us know about any allergies you have before ordering your meal
A discretionary service charge of 10% will be added to tables on weekends and bank holidays
Interested in joining the team? Speak to a manager today!

To Finish

Affogato	6.50
White chocolate and raspberry tart with mint choc chip ice cream	7.50
Summer pudding with vanilla ice cream	7.50
Chocolate crème brulee with hobnob biscuits	7.50
Treacle tart with raspberry sauce and vanilla ice cream	7.50
Banoffee pie with caramel sauce and chocolate crumb	7.50
Strawberry Eton mess	7.50
Pear tarte tatin with toffee sauce and salted caramel ice cream	7.50
Selection of 3 scoops of ice cream or sorbet	6.50
(Sorbetes; orange, mango, blackcurrant. Ice creams; vanilla, mint choc chip, chocolate)	
Selection of 3 or 5 french farmhouse cheeses (below), pickled grapes and biscuits	7.50/9.50
comte(hard), coulommier(soft), langres(soft), bleu d'auvergne(blue), carre de sologne(goat's)	

Night Caps

Dessert and fortified wines

	100ml	bottle
Domaine de durban, muscat de beaumes-de-venise, 37.5cl	6.50	24.00
Chateau Polvere, monbazillac, france, 37.5cl	6.75	25.00
Grand vin de bordeaux, sauternes, 37.5cl	9.95	38.00
Quinta de la rosa LBV port 50 cl bottle. Great to share!		35.00
Taylor's ruby port	5.50	
Taylor's tawny port	9.00	

Whisky's 25 ml

Glenfiddich 12 year	
Glenfiddich 15 year	
Cragganmore malt 12 year	7.10
Dalmore malt 12 year	6.85
Maccallan single malt 10 year	6.55
Glenmorangie 10 year	6.75
Monkey shoulder	4.50
Talisker 10 year	8.00

Aperitifs 25 ml

Martell's cognac	9.00
Courvoisier VS	4.65
Janneau armagnac	6.00
Amaretto 50ml	4.20
Baileys 50ml	4.30
Grand marnier	5.00
'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.