

# The Five Alls at Filkins

## Drinks to Start

Bucks fizz	9.50
Passion fruit Martini	9.50
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	4.50
Brie & apple chutney on baguette crostini	3.50

## To Start

Scotch egg with celeriac remoulade, salad and garlic mayo	8.50
Salt & pepper calamari with saffron aioli	8.25
Salad of spinach, mushrooms, bacon, cherry tomatoes and avocado	8.00
Chicken liver & foie gras parfait with plum & apple chutney and toasted brioche	8.00
Smoked salmon with avocado, fennel, coriander, lime & ginger dressing	8.00
Double Gloucester twice baked soufflé with cheese sauce	8.00
Cauliflower & coconut soup with pumpkin seeds & homemade focaccia bread	7.50
Red grape, chicory & blue cheese salad with poached pears and toasted pine nuts	8.25
Camembert with roast garlic and melba toast	10.00
Warm butternut squash and puy lentils salad with goats' cheese, pumpkin seeds and pomegranate	8.25
Prawn tempura with salad and sweet chilli jam	7.50/14.00
Split pea lentil & coconut dhal with rice noodles	7.75/13.00
Gnocchi with wild mushrooms, parmesan and truffle oil	7.50/14.00
Caramelised onion, gruyere tart served with English salad	7.50/13.50

## To Follow

Roast duck breast with parsnip puree, creamed brussels, fondant potato & cherry red wine sauce	18.50
Slow cooked beef stew with roast shallots, herb dumplings & truffled mash	18.25
Tiger prawn linguine with caper, basil and tomato sauce	15.00
Crispy duck leg with potato gratin, braised red cabbage & bacon crumb	18.50
Chargrilled seabream with pea puree, spinach, mushrooms & parmesan shavings	18.50
Game pie with truffled mash, crispy kale & red cabbage	17.50
Fish 'n' chips with marrowfat peas and tartar sauce	14.75
Seabass fillet with crushed new potatoes, spinach, capers & lemon sauce	18.50
Cottage pie with minted peas	14.50
Chicken milanese with garlic roasties, rocket and sun blush tomato salsa	18.50
Flat-iron steak with chunky chips, roast tomatoes, mushrooms & garlic butter	23.50
Tagliata of sirloin steak with wild mushrooms, chunky chips, & parmesan shavings	24.00
Steak sauce: peppercorn sauce, red wine jus	2.00

<b>Sides:</b> Rocket & parmesan salad, tomato & basil salad, mixed leaf & herb salad, mash potato, french fries, chunky chips, buttered greens, braised red cabbage	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

Grand marnier dark chocolate mousse	7.50
Cheesecake with blueberry jelly	7.50
Pear tart tatin with butterscotch sauce and vanilla ice cream	7.50
Five Alls baked alaska	7.50
Baileys crème brulee with hobnob biscuits	7.50
Apple, pear and passion fruit crumble with vanilla ice cream	7.50
Sticky toffee pudding with toffee sauce and chocolate & salted caramel ice cream	7.50
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		6.45
Dalmore malt 12 year		7.75
Maccallan single malt 10 year		6.55
Glenmorangie 10 year		6.75
Monkey shoulder		4.50
Talisker 10 year		8.00

### Aperitifs 25 ml

Martells 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.*