

<i>starters</i>		
	Smoked mackerel pâté, dill pickled cucumber, toasted sourdough (GFO)	11.95
5	Baked pears, stuffed with blue cheese & walnuts, drizzled with honey & served on a bed of dressed rocket. (V) (VGO) (GF)	8.95
5	Soup of the day, served with toasted sourdough (see chalkboard) (V) (VGO) (GFO)	8.95
	Pan seared King scallops on a pea and lemon puree, black pudding & pancetta crisp (GF)	14.95
	Calamari, breaded squid rings shallow fried & served with dressed leaves & a lemon & garlic aioli	10.50
	Chef's arancini, garlic mayonnaise & dressed rocket (V) (VGO)	9.50
	Pulled lamb croquettes, slow cooked shredded lamb combined with mashed potato, coated in breadcrumbs and deep fried, with a rich red wine jus dip.	12.00
5	Wild mushrooms in a garlic, cream & white wine sauce served with toasted sourdough, (VGO) (V) (GFO)	8.95
<i>mains</i>		
	Trio of Pork, crispy belly pork, pancetta wrapped tenderloin and a black pudding bon bon. colcannon, baby leeks and creamy wholegrain mustard (GFO)	24.95
	Pan fried fillet of seabass, with a lemon, pea and asparagus risotto. (GF)	26.50
	Shepherds pie, slow cooked lamb shoulder, rosemary, garlic red wine gravy and seasonal veg (GF)	24.00
5	Chicken Florentine, pan seared chicken supreme, with a creamy mushroom, garlic and spinach sauce served with your choice of potatoes (GF)	20.95
5	Mushroom Stroganoff (VG) (GF)	18.95
	Beef sirloin Stroganoff, mixed mushrooms, paprika, brandy, cream, white rice & tender stem broccoli (GF)	27.95
	No 5 Fish pie, selection of fresh fish, baby prawns in a creamy leek & shallot sauce topped with creamy mashed potatoes & served with winter greens (GF)	23.95
	Roast loin of Cod, garlic & herb crushed potatoes, buttered tender stem & a lemon, dill, garlic & white wine sauce. (GF)	24.95
5	Roasted stuffed red peppers, with spiced rice & vegetables (V) (VGO)	18.95

dishes marked with 5
are part of our 2 course menu £26.95 and 3 course menu offer £34

<i>steak</i>		
served with hand - cut chips, pan fried mushrooms & cherry vine tomatoes (GF)		
	8oz Sirloin	30.00
	7oz Fillet	36.00
5	Maple glazed gammon steak, with caramalised pineapple, fried Hen egg & hand -cut chips	18.95
<i>sauces</i>		
	blue cheese, peppercorn, Dianne, mushroom (GF)	4.50
<i>sides</i>		
	Hand - cut chips (GF) Vegetable medley (GF) Onion rings (GF)	4.50
	Chilli and garlic tender-stem (GF)	5.00
	Parmesan and truffle chips (GF)	6.00
<i>Desserts</i>		
5	Sticky toffee pudding - with clotted cream ice cream & toffee sauce	8.95
5	Baked Madagascan vanilla cheesecake - (GF)	8.95
5	Apple and cinnamon crumble - custard (GF)	8.95
5	Poached pears in spiced red wine or Caramalised pineapple - with a whipped coconut cream (VG)	8.95
	No 5 Cheeseboard - a selection of cheese, crackers, fruits & chutney	12.50/19.95
	Blue cheese & port - served with crackers & grapes alongside Taylors vintage port	14.00

soft drinks

Bottled Water small/ large	Still / Sparkling	3.00	4.95
J2O			3.25
Orange & Passion-fruit / Apple & Raspberry / Apple & Mango			
Soda Water 200ml		3.30	
Tonic Water / Light Tonic Water 200ml		3.00	
Schweppes Lemonade 330ml		3.25	
Coca Cola 330ml		3.50	
Diet Coca Cola 330ml		3.50	
Fruit Juices 200ml	Cranberry / Pineapple / Orange	3.25	
Belvoir Fruit Farms Presse. Real fruit juice with sparkling water			
Old Fashioned Lemonade / Ginger Beer / Elderflower / Raspberry Lemonade		4.00	
alcohol free			
Alcohol Free Sparkling Bottega, Veneto, Italy, NV		5.95	23.00
Bottega o is a non-alcoholic drink, produced starting from grape must, created to meet the needs of those who, for health or religious reasons, do not consume alcoholic beverages.			
Birra Moretti 0.0%		5.00	
Peroni 0.0%		4.50	
Ginger Twist	0% London Dry Gin, pineapple, lime and Ginger Spritz.	6.50	
Cranberry Gin Fizz	0% berry Gin with cranberry spritz and soda	6.50	
Tropicana	Pineapple Juice, Simple Syrup, Cream of Coconut, Lime Juice.	6.50	

beer and cider

Birra Moretti	5.50
Peroni Nastro Azzuro	5.50
Black Sheep English Beer	5.75
Koppaberg - mixed fruit, stawberry & lime, apple, pear	6.00
Desperados	5.50

hot drinks

Yorkshire Tea / Earl Grey	3.50
Peppermint Tea	3.00
Espresso	3.00
Americano	3.50
Cappuccino	3.95
Latte	4.00
Liqueur Coffee - Irish, Calypso, Cointreau	8.00
Baileys Latte	6.50
Hot Chocolate	4.50
Hot Chocolate with Cream	5.00