

## starters

**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

## mains

**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

## steak

served with hand - cut chips, pan fried mushrooms & cherry vine tomatoes (GF)

**8oz Sirloin**  
**7oz Fillet**

30.00

36.00

18.95

**5 Maple glazed gammon steak**, with caramalised pineapple, fried Hen egg & hand -cut chips

## sauces

blue cheese, peppercorn, Dianne, mushroom (GF)

4.50

## sides

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

## Desserts

**5 Sticky toffee pudding** - with clotted cream ice cream & toffee sauce 8.95

8.95

**5 Baked Madagascan vanilla cheesecake** - (GF) 8.95

8.95

**5 Apple and cinnamon crumble** - custard (GF) 8.95

8.95

**5 Poached pears in spiced red wine or Caramalised pineapple** - with a whipped coconut cream (VG) 8.95

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

Orange & Passion-fruit / Apple & Raspberry / Apple & Mango

3.25

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

4.00

Old Fashioned Lemonade / Ginger Beer / Elderflower / Raspberry Lemonade

## 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.

5.00

Birra Moretti 0.0%

4.50

Peroni 0.0%

6.50

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, strawberry & 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