

Last of Summer menu 5th - 9th August

Market menu 2 x courses £29 3 x courses £36

Whipped Goats cheese & Beetroot salad (v)

Lamb croquettes - *harissa mayonnaise*

Chicken Liver paté - *fig chutney & artisan baguette slices*

Langoustine - *samphire Netherend butter & artisan bread*

Sautéed garlic mushrooms - *cream, garlic, white wine (v) (vgoa)*

Calamari - *deep fried with roasted garlic mayonnaise*

No 5 Antipasti board (voa)

Sirloin Steak with a choice of chimichurri / peppercorn / Bearnaise sauce

hand-cut chips, onion rings, tomato & mushrooms

Crab linguine - *fresh pasta, chilli, garlic, tomatoes, herbs & white wine*

Cod - *parsnip purée & buttered vegetables & baby potatoes*

Belly pork - *apple purée, cider gravy, dauphinoise, vegetable medley*

Spinach, sun-dried tomato & fresh pesto linguine (v) (vg)

Pistachio cheesecake

Profiteroles with homemade chocolate sauce

Homemade ice cream - *Vanilla / Baileys salted caramel*

White chocolate crème Brulée - *fruit coulis*

Selection of fruit sorbets