

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) 15.95

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 27.50

Pan fried fillet of seabass, with a lemon, pea and asparagus risotto. 26.50

Shepherds pie, slow cooked lamb shoulder, rosemary, garlic red wine gravy and seasonal veg 24.00

Chicken Florentine, pan seared chicken supreme, with a creamy mushroom, garlic and spinach sauce served with your choice of potatoes 22.50

5 Mushroom Stroganoff 18.95

Beef sirloin Stroganoff, mixed mushrooms, paprika, brandy, cream, white rice & tender stem broccoli (V) (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 23.95

Roast loin of Cod, garlic & herb crushed potatoes, buttered tender stem & a lemon, dill, garlic & white wine sauce. 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) 30.00

8oz Sirloin
7oz Fillet

5 Maple glazed gammon steak, with caramalised pineapple, fried Hen egg & hand -cut chips 18.95

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

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