

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)	
	8oz Sirloin	30.00
	7oz Fillet	36.00
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