

2 courses - £26.00

3 courses - £35.00

5

starters

- Smoked mackerel pâté**, dill pickled cucumber, toasted sourdough (GFO) 9.95
- King scallops**, pan fried scallops on a bed of sauteed samphire, finished with a bright lemon - garlic butter sauce (GF) 13.50
- Calamari**, breaded squid rings shallow fried & served with dressed rocket & a lemon & garlic aioli 12.00
- Wild mushrooms** in a garlic, cream & white wine sauce served with toasted artisan bread, (V) **5** 8.95
- Croquettes**, slow cooked shredded ham hock, combined with a mature cheddar mashed potato. Coated in breadcrumbs and deep fried. 11.95
- Tempura vegetables**, selection of vegetables in a light, crispy batter, served with a sweet chilli dipping sauce (V) (VG) **5** 8.95
- Soup of the day**, served with toasted bread (see chalkboard) (V) (VGO) (GFO) **5** 8.95
- Ham hock terrine**, slow cooked shredded ham, mixed with herbs & set in a gelatine stock. Served with French baguette & an apple & pear chutney 12.95

à la carte mains

- Trio of Pork**, crispy belly pork, pancetta wrapped tenderloin and a black pudding bon bon, creamy mash, and wholegrain mustard sauce (GFO) 24.95
- Vegetable risotto**, made with seasonal vegetables (GF) (V) (VGO) **5** 18.95
- Ham Hock risotto**, pulled ham, leeks, shallot, wholegrain mustard, garlic & creamy mascarpone 20.95
- Pork Calvados**, pan seared tenderloin with apples, shallots & a cream sauce flamed with calvados - served with dauphinoise / mashed potatoes & Chantenay carrots. 22.95
- Chicken Florentine**, pan seared chicken supreme, with a creamy mushroom, garlic and spinach sauce served with hand cut chips (GFO) **5** 19.95
- Mushroom Stroganoff**, mixed mushrooms, paprika, brandy & cream sauce. Served with risotto and tenderstem broccoli (VG) (GF) **5** 18.95
- No 5 Fish pie**, selection of fresh fish, baby prawns in a creamy leek & shallot sauce topped with creamy mashed potatoes & served with seasonal vegetables. (GF) 23.95
- Roast loin of Salmon**, garlic & herb hasselback potatoes, buttered tenderstem, asparagus & a lemon, dill, garlic & white wine sauce. (GF) 23.95

No 5



RESTAURANT
& WINE BAR

appertisers

<i>Mixed olives</i> , (VG) (GF)		4.5
Bread board , locally sourced artisan bread, Netherend butter, olive oil & balsamic (V) (GF)		5.50
Antipasti board , selection of meats, pickles, olives & bread (GFO)	for 1	7.95
	for 2	14.00
<i>Steak</i> <i>served with hand cut chips, portobello mushroom & cherry vine tomatoes</i>		
Yorkshire fillet 7oz		36.00
Yorkshire sirloin 8oz		30.00
Maple glazed gammon steak , with caramalised pineapple, fried Hen egg & hand -cut chips	5	18.95
<i>Sauces</i> blue cheese, peppercorn, Dianne (GF)		4.50
<i>Sides</i> Hand - cut chips (GF)		4.00
Vegetable medley (GF)		5.00
Onion rings (GF)		4.00
Chilli and garlic tenderstem		5.00
Parmesan and truffle chips		5.50
<i>Desserts</i> 8.95	5	
Vanilla crème brûlée - with homemade shortbread (GF)		
Sorbet - 3 scoops of lemon, raspberry or Mango (VG) (GF)		
Eton mess - mixed berries, meringue & cream (GF)		
Lemon & poppy seed drizzle cake - with clotted cream ice cream (V)		
No 5 Cheeseboard - a selection of cheese, crackers, fruits & chutney	for 1	12.50
	for 2	15.95
Blue cheese & port - served with crackers & grapes alongside Taylors vintage port		14.00

(VA) vegetarian adaptable (V) vegetarian (VG) vegan (GF) gluten free (GFA) gluten free adaptable