



No.5

LUNCH MENU

SMALL PLATES

Truffled confit garlic mushrooms 7.00Toast, herb oil **VGA GFA****Amalfi arancini 7.00**Chive oil aioli, parmesan **VGA GFA****Tempura squid & king prawn 9.00**

Saffron aioli

North African zaalouk 6.50Harissa halloumi, crispy dipping bread **V GFA****Asian duck salad 8.50**Tahini slaw, sesame seed mayo **GF****Charcuterie grazing board****Single 8.95 / Share 16.00**Fine cuts of Italian cured meats, grilled artichokes, cornichons, fennel seed taralli & No.5 bread **GFA**

MAINS

Méchoui spiced aubergine 16.00Wild herb couscous and pomegranate salad, yuzu tzatziki **V VGA****Chicken Caesar salad 16.00**

Garlic oil croutons, anchovy mayo, parmesan crisp

West country pink peppercorn minute steak 12.00Watercress, pickles and micro herb salad, herb salt fries **GF****Handmade beef burger 15.00**Scorched cheese, butterhead leaf mixed, tomato, pickles, burger jam, fries **GFA**

SANDWICHES

Ribeye steak & slow roast tomato toastie 12.00Local jam, fries **GFA****Open fish finger sandwich 9.00**

Caper berry mayo, cos lettuce, fries

Open mozzarella & slow roast tomato sandwich 7.00Buffalo mozzarella, wild garlic pesto, toasted pine nuts, fries **V GFA**

PIZZAS

Margarita 14.00Buffalo mozzarella, slow-roasted tomato, basil crisp oil **V VGA GFA****Hawaiian 15.00**Pulled ham hock, pineapple pizza and chilli salsa **GFA****Singapore 15.00**Crispy duck, Asian slaw, Singapore sauce, sesame **GFA****Goat 16.00**Onion and black garlic jam, whipped Crottin crumble cheese, toasted seeds, baby spinach **GFA****Carne 15.00**Prosciutto, Parma, chorizo, rocket emulsion **GFA****Allium 10.00**Whipped wild garlic & chive butter, scorched cheese **GFA**

EVENING MENU

STARTERS

Truffled confit garlic mushrooms 7.00Toast, herb oil **V VGA GFA****Beetroot salmon gravlax 8.00**Lemon gin & dill crème fraiche **GFA****Amalfi arancini 7.00**Chive oil aioli, parmesan **V VGA GFA****In-shell scallops 12.00**Sapphire garlic and shallot butter, verdejo, bread **GFA****North African zaalouk 6.50**Harissa halloumi, crispy dipping bread **V GFA****Asian duck salad 8.50**Tahini slaw, sesame seed mayo **GF****Ham hock terrine 8.00**Walnut parmesan and whole grain mustard pesto, butterhead leaf **GFA****Charcuterie grazing board****Single 8.95 / Share 16.00**Fine cuts of Italian cured meats, grilled artichokes, cornichons, fennel seed taralli & No.5 bread **GFA**

MAINS

Saltwater mussels 9.00 / 18.00Local lager, bacon lardon, burnt leek, garlic clotted cream **GF****Tabbouleh crust lamb rump 23.00**Harissa cassoulet, broad bean, garden mint & spinach salsa **GF****Méchoui spiced aubergine 17.00**Wild herb couscous and pomegranate salad, yuzu tzatziki **V VGA****Handmade beef burger 15.00**Scorched cheese, butterhead leaf mixed, tomato, pickles, burger jam, fries **GFA****Wild foraged king oyster mushroom 17.00**Pappardelle pasta, walnut parmesan pangrattato **V VGA GFA****Pan-fried hake 17.50**Romesco sauce, fried saffron potato, baby charred leeks **GFA**

NIBBLES

Honey & smoked paprika fried chorizo 4.00 GF**No.5 infused nut blend 3.50 VG GF****Marinated olive & pickle blend 3.50 VG GF****Baked bread, Modena vinegar, virgin oil 4.00 VG GFA****Cured meat, pickles 6.00 GF****Roasted root vegetable crisps 3.50 VG GF**

SIDES

Parmesan, chive and truffle fries 6.50 VGA GF**Fried new potatoes 5.00**Chive & lemon aioli, herb salt flakes **VGA GF****Chargrilled side salad 5.00 GF****Garlic buttered greens 4.50 VGA GF**

STEAKS & SAUCES

Grass-fed Westcountry steak

Slow roast vine tomatoes, charred shallot, herb oil portobello, triple cooked chips

10oz Ribeye 26.00 GF**18oz Chateaubriand to share 70.00****8oz Fillet 30.00 GF**4-day red wine jus, cognac pepper sauce gravy **GF****Charred thyme celeriac salted steak 15.00 VG GF****Cognac pepper sauce gravy 3.00 GF****4 day red wine jus 4.50 GF**

DESSERTS

Set yoghurt mousse 7.50Blueberry compote **V GF****Salted nut brownie 7.5**

Burnt sugar chantilly, lime and berry

Local cheese board 8.00Onion jam, artisan biscuits **V GFA****Limoncello sorbet 7.50**Candied citrus **VE GF****Eton mess 7.50**Meringue, strawberry curd, chantilly cream **V GF**