

DINNER MENU AT NUMBER 4

£30 for 3 courses - £25 for 2 courses

FRIDAY & SATURDAY'S FROM 5pm

STARTERS

Chicken liver parfait, fig & red onion chutney with toasted brioche (CBGF)

Soup of the day with bread & butter (V) (CBGF)

Sauteed garlic mushrooms & spinach, mascarpone on toast (V) (CBGF)

Fennel, orange & beetroot salad (Vegan) (GF)

Whipped feta with honey & thyme, toasted pitta, red onion & olive salad (V)

Ham & cheese croquettes in panko crumb with tomato & chilli jam

Whitebait with garlic mayo & lemon

king prawns in garlic butter, toasted ciabatta (CBGF) (SUPP. £2)

Toasted goats cheese bruschetta, tomato, garlic, red onion & basil, olive oil & balsamic glaze with rocket (V)

MAINS

Seabass fillet, crushed new potatoes, grilled courgette, red pepper & lemon butter (GF)

Slow roasted pork belly, boulangère potatoes, sweet potato puree, tender stem broccoli, light cider jus & apple sauce (CBGF)

Rolled blade of beef, honey roasted carrots & mash with red wine gravy

Pan seared duck breast (served pink), udon noodles, crispy salt & pepper vegetables, pak choi, sesame seeds & house hoi sin dressing

Wild mushroom gnocchi with creamy garlic white wine sauce (V)

Rump & chorizo burger, cheese, burger sauce, tomato & lettuce in sesame bun & fries

Chicken supreme, chorizo & butterbean ragu, sauteed potatoes & spinach

Baked cod, caponata, warm tomato relish, fresh coriander & chillis (GF)

8oz Ribeye £5 supp. 8oz Sirloin £4 supp.

Tomahawk for 2 to share £8 supp. PP

Served with fries, grilled tomatoes & rocket.

ADD blue cheese, peppercorn or bearnaise sauce £1.50

DESSERTS

Sticky toffee pudding with vanilla ice cream & toffee sauce

Warm chocolate brownie with vanilla ice cream

Cheesecake of the day

Eton Mess (GF)

Banana Sundae, sticky toffee pieces, cream & toffee sauce

*** PLEASE LET US KNOW IF ANY ALLERGIES OR DIETARY REQUESTS WHEN ORDERING ***