

FRIDAY DINNER AT NUMBER 4

£25 for 3 courses

£20 for 2 courses

Bread with balsamic & olive oil £2.50

Mixed olives with garlic and sundried tomatoes £3.50

STARTERS

Carrot bhaji with pickled veg (vegan)

Fritto mixto (fried mussels, squid prawns and whitebait) with garlic
mayonnaise

Mushrooms and spinach on brioche toast, mascarpone (V)

Smoked salmon, lemon mayo and pickles

Vindaloo pork spring rolls with pineapple salsa and hot green

Goats cheese crostini with tomato salad (V)

MAINS

Fillet of pan fried seabass, sautéed potatoes, caponata & herb oil

Slow roasted belly pork, gratin potatoes, pork sauce, apple sauce & greens

Chicken Milanese in panko breadcrumb, sautéed garlic potatoes in butter with
tomato sauce & rocket

Mushroom & spinach pithivier (puff pastry pie) goats cheese cream (V)

Rump & chorizo burger with cheese, special sauce, pickle & tomato in a brioche
bun with fries

10oz Sirloin (£5 supp.)

10oz Ribeye (£5 supp.)

*steaks are served with fries, roasted tomatoes & Bearnaise sauce

FIXED PRICE MENU AT NUMBER 4

AVAILABLE MONDAY TO THURSDAY 12-4PM

£12 for 1 course

£15 for 2 courses

£18 for 3 courses

Bread board with balsamic & olive oil &
Mixed marinated olives with garlic £3.50

STARTERS

Vegetable spring rolls with hoi sin (V)
Panko crumbed brie wedges with cranberry
Soup of the day with warm bread (V)
Whitebait with garlic mayo & lemon

MAINS

Pasta with mixed fish, prawn, squid & mussels, chilli, coriander,
cream & parmesan
Grilled minute steak, fries & salad (GF)
(ADD bearnaise/peppercorn or blue cheese sauce £1.50)
Courgette, mushroom & leek bake, mixed salad, crisp onions & garlic bread
Chicken breast, sauteed potatoes, tenderstem brocolli & mushroom &
bacon sauce (GF)

DESSERT

Sticky toffee pud with vanilla ice cream
Chocolate brownie served warm with vanilla ice cream
Crushed meringue, cream & mixed red fruit (GF)

****Please let us know if you have any allergies or dietary requirements****

CHRISTMAS MENU AT NUMBER 4

£28 for 3 courses - £22 for 2 courses

available Monday & Tuesday 12-3pm

Wednesday to Saturday 12-9pm.

1st to 30th December 2021.

**** Olives & breads upon arrival ****

STARTERS

Chicken liver pate, toasted brioche, pomegranate & fig chutney

Whitebait with garlic mayonnaise

Cream of roasted tomato soup (V)

Smoked salmon & crayfish terrine, curry butter & pickles

Blue corn taco, tomato siracha salsa & garlic mayonnaise

with - spicy pork OR spiced butternut squash (vegan)

MAINS

Roasted turkey (breast & thigh) chestnut & sausage stuffing, pigs in blankets
sprouts with bacon, cranberry sauce & gravy

Pot roast cod with chorizo (can be done without), peppers, capers, potatoes,
herbs & garlic

Slow roasted pork belly, gratin potatoes, scratchings & apple sauce

Mushroom & spinach pithivier (puff pastry pie), goats cheese cream (V)

Beef Bourguignone, French casserole in rich red wine with bacon & mashed
potatoes

Baked Mexican corn pudding, stuffed roasted tomato, charred brocolli (vegan)

**** Dishes of roast potatoes, vegetables & greens will be on the table ****

DESSERTS

Sticky toffee pudding with vanilla ice cream

Carrot cake & brandy butter

Chocolate pot, cigar waffer & chantilly cream

Lemon posset, raspberry jelly & shortbread

Croissant bread & butter Christmas pudding with custard

We can accommodate gluten free and other special dietary requirements please ask your server.

10% discretionary service charge will be added to parties of 10 and above.

FRIDAY DINNER MENU AT NUMBER 4

£28 for 3 courses - £23 for 2 courses

**** Olives & breads upon arrival ****

STARTERS

Baked goats cheese salad with honey, walnuts & apple puree
SHARING BOARD FOR 2 - Whitebait, crispy prawns, salt & pepper squid &
pork belly bites
Soup of the day with bread (V) (CBGF)
Beef & chorizo meatballs, arrabiatta sauce, rocket, mozzarella on toast
Sauteed garlic mushrooms & spinach mascarpone on brioche (V) (CBGF)
Carrot bhaji pickled veg lime & vegan mayo (vegan) (GF)

MAINS

Thai style seabass fillet with prawn broth, pak choi, chilli, coriander & new potatoes
Duo of pork, slow roasted pork belly & tenderloin, butternut squash puree, crisp sage
& potato croquette & jus (CBGF)
Baked haddock, crushed potatoes in a beef bourguignone sauce with greens
Grilled chicken breast with grilled hallomi, Arrabiatta sauce & basil oil
Mushroom & tarragon risotto with mascarpone (veggie) (GF)
Beef & chorizo burger with cheese, tomato & lettuce in a sesame bun & fries
Cajun honey chicken burger in sesame bun, chilli mayo, rocket, crispy onions & fries

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

Served with fries, grilled tomatoes & rocket.

ADD blue cheese, peppercorn or bearnaise sauce £1.50

DESSERTS

Sticky toffee pudding with vanilla ice cream
Warm chocolate brownie with vanilla ice cream
Vanilla cheesecake with strawberries & berries (vegan) (GF)
Crushed meringue whipped cream and strawberries (GF)