







NUMBER FOUR'S DINNER MENU








£35 FOR 3 COURSES
£27.50 FOR 2 COURSES
FROM 5PM FRIDAY & SATURDAY

++MIXED HOUSE OLIVES ON THE TABLE++





STARTER

- BAKED CAMEMBERT, CONFIT TOMATOES, GARLIC, ROSEMARY TOASTED CIABATTA 
- PICKED WHITE CRAB MEAT WITH LEMON ZEST, WATERCRESS, FRESH HORSERADISH, HERBS & FRESH APPLE ON TOAST 
- MUSHROOMS WITH BLUE CHEESE, PANKO CRUMB & CHIVE BABA GANOUSH, CORIANDER, POMMEGRANATE & CHOPPED OLIVES WITH FLAT BREAD   
- SOUP OF THE DAY WITH WARM BREAD
- CRISPY BEEF CHEEKS, HERB POTATO CROQUETTES, PICKLED SHALLOTS, FRESH RADISH & SALSA VERDE
- PAN FRIED SCALLOPS, CRISPY CHICKEN SKIN, CONFIT LEEKS & MONKFISH STOCK BUTTER SAUCE (SUPP £2) 

MAIN

- MISO MARINATED GRILLED COD, BLACK LENTILS, BRAISED PAK CHOI & FRESH RADISH WITH MONKFISH STOCK BUTTER SAUCE 
- ROAST CHICKEN, CONFIT LEEKS, WILD MUSHROOMS, POMME PUREE, BUTTER SAUCE & TARRAGON 
- WILD MUSHROOM GNOCCHI, CRISPY EGG, COURGETTE RIBBONS & TARRAGON CAMELISED ONION, GARLIC & CHIVE RISOTTO WITH VEGAN PARMESAN   
- SLOW ROAST PORK BELLY & PAN FRIED TENDERLOIN, BLACK PUDDING & POTATO TERRINE, ASPARAGUS, APPLE SAUCE & PORK JUS
- BRAISED SHOULDER OF LAMB, HERB CRUMB ROASTED CARROTS & MINTED PEAS, CLOTTED CREAM MASH, MINT OIL & WITH RED WINE JUS 
- 10oz SIRLOIN STEAK (supp £5 pp) 8oz RIBEYE STEAK (supp £3)
COTE DE BEOUF FOR 2 TO SHARE (SUPP £7 PP) 
- ++GRILLED WITH FRIES, ROCKET & RED ONION FLAT MUSHROOMS & VINE TOMATOES++
ADD PEPPERCORN, BLUE CHEESE OR BEARNAISE FOR £2

DESSERT

- WARM CHOCOLATE BROWNIE WITH WHIPPED MILK CHOCOLATE GANACHE 
- CREME BRULEE WITH POACHED RHUBARD & SHORTBREAD
- VANILLA CHEESECAKE WITH FRESH PASSION FRUIT & RED BERRIES  
- STICKY TOFFEE PUDDING & CLOTTED CREAM
- MIXED BERRY ETON MESS 

SOME DISHES CAN BE MADE GLUTEN FREE, FRIES ARE COOKED IN FRYERS THAT MAY CONTAIN GLUTEN & ARE USED FOR SHELLFISH

PLEASE LET US KNOW OF ANY ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING.

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