

# DINNER MENU AT NUMBER 4

**£30 for 3 courses - £25 for 2 courses**

**FRIDAY & SATURDAY'S FROM 5pm**

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## STARTERS

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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)

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## MAINS

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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

greens & jus (CBGF)

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

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

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

Pan fried duck breast, warm beetroot, fennel, fetta & pine nut salad (GF)

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

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## DESSERTS

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Sticky toffee pudding with vanilla ice cream & toffee sauce

Chocolate brownie with mascarpone ice cream & red fruits

Cheesecake of the day

Eton Mess (GF)

Banana, sticky toffee pieces & toffee sauce sundae

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