

# FRIDAY & SATURDAY DINNER MENU @ NUMBER 4

**£28 for 3 courses - £23 for 2 courses**

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

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## STARTERS

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Fishcake with dill mayonnaise, pickled cucumber & lemon  
Soup of the day with bread (V) (CBGF)  
Sauteed garlic mushrooms & spinach mascarpone on toast (V) (CBGF)  
Carrot bhaji pickled veg lime & vegan mayo (vegan) (GF)  
Ham & cheddar croquettes, parmesan & tomato jam  
Chicken liver pate, red onion marmalade & toast (CBGF)

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## MAINS

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Pan fried fillet of seabass, crushed new potatoes, creamed leeks & crisp Parma ham (GF)  
Slow roasted pork belly, black pudding, butternut puree, apple sauce, mash, tender stem  
broccoli & jus (CBGF)  
Wild mushroom & watercress pasta in a cream white wine sauce (V)  
Roasted butternut squash in harissa , sauteed potatoes & spinach (VEGAN)  
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  
Slow cooked beef ragu, roast garlic mash, tarragon oil & greens

**8oz Ribeye £5 supp.     8oz Sirloin £4 supp.**  
**Tomahawk sharing steak for TWO £12 pp supp.**  
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  
Warm chocolate brownie with vanilla ice cream  
New York apple & cinnamom crumb cake with vanilla ice cream  
Vanilla cheesecake with strawberries(vegan) (GF)  
Crushed meringue whipped cream and strawberries (GF)

**\*\* Please let us know of any allergies and dietary requirements \*\***