

DINNER MENU AT NUMBER 4

£30 for 3 courses - £25 for 2 courses

FRIDAY & SATURDAY'S FROM 5pm

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

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)

Sweetcorn & red pepper fritters with pickled red onion salad, rocket, lemon & pepper mayo (vegan)

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

Whitebait with garlic mayo & lemon

king prawns in garlic butter, toasted ciabatta (CBGF)

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, black pudding crumb, apple sauce, buttered mash,
greens & jus (CBGF)

Blade of beef, parsnip puree, tender stem broccoli & mash

Wild mushroom & tarragon risotto, arrabiatta sauce, rocket & parmegiana (V)

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

Pan seared duck breast, risotto cake, mushroom, tarragon, enochi mushrooms, cream & brandy
sauce

Chicken supreme, confit shallots, mushrooms, crispy lardons, wholegrain mustard mash & jus (GF)

Baked cod with tomato, basil & garlic, green beans, roast baby potatoes &
beurre blanc (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

Vanilla cheesecake with berries (vegan) (GF)

Crushed meringue whipped cream and mixed berries (GF)

Chocolate fondant with cream & raspberries

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