

FRIDAY DINNER MENU AT NUMBER 4

£28 for 3 courses - £22 for 2 courses

available from 5pm

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

STARTERS

Chicken liver pate, toasted brioche, pomegranate & fig chutney (CBGF)

Fritto misto (deep fried shellfish) with garlic mayo

Soup of the day with bread (V) (CBGF)

Sauteed garlic mushrooms & spinach mascarpone on brioche (V) (CBGF)

Antipasti meat board with bread sticks (CBGF)

Carrot bhaji pickled veg lime & vegan mayo (vegan) (GF)

MAINS

Seabass fillet, persillade potatoes & beurre blanc (GF)

Slow roasted pork belly, gratin potatoes, spinach & apple sauce (GF)

Fishcakes with salmon & white fish, panko crumb, spinach, softly poached egg & bearnaise sauce

Maroccon vegetable stew, chickpeas, lentils, roast sweet potatoes cooked in a lightly spiced broth (vegan)

Beef burger with cheese, special sauce, tomato & lettuce in a brioche bun with fries & garlic mayo

Chicken Milanese with garlic potatoes rocket & tomato sauce

8oz Ribeye £5 supp.

8oz Sirloin £4 supp.

Served with fries, bearnaise sauce grilled tomatoes & rocket.

DESSERTS

Sticky toffee pudding with vanilla ice cream

Warm chocolate brownie with vanilla ice cream

Salted caramel cheesecake with vegan ice-cream (vegan)

Crushed meringue whipped cream and red fruits (GF)

Cheese board with frozen grapes, crackers & chutney (£2 supp) (CBGF)

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