Autumn menu

Chicken liver parfait, red onion marmalade, seed & grain toast £7.95

- (v,g) Goats cheese hash brown, apple puree, sweet mustard mayonnaise £6.95
- Mini "pie & peas" ~ braised steak & ale pie, mushy peas £7.95
- (v) Woodland mushrooms, red onions, garlic, madeira, mascarpone, parmesan shavings, toasted brioche £6.95
- (v,g) Warm potato cake, broccoli, roasted squash, shallots, red wine pear, crumbled Stilton £6.95
- (g) Tempura battered tiger prawns, Caesar salad, sweet chilli dipping sauce £7.95
- (g) Hake fillet, potato rosti, spinach, mushroom & tarragon sauce £17.95
- (g) Roast lamb rump, dauphinoise potato, roast squash, pea mint salsa, lamb jus £17.95
- (g) Tikka spiced stone bass fillet, split pea dahl, king prawn pakoras, minted yogurt £17.95
- (g) Braised featherblade beef, black sheep ale sauce, fat chips, cauliflower cheese £17.95
- (g) Slow roast belly pork, Bury black pudding, mash, green beans, grain mustard sauce £16.95
- (v) "Homity pie" ~ Cheese, onion, potato & leek pie, homemade baked beans £12.95
- (v,g) Mixed greens £3.50
- (v,g) Fat chips £3.50
- (v,g) Cauliflower cheese £3.50
- (v,g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce, thick cream £6.25
- (v,g) Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.25
- (v) Bramley apple custard brûlée tart, clotted cream ice cream £6.25
- (v,g) No.4's creamed rice pudding, boozy brandy plums £6.25
- (v,g) Soft chocolate cake, chocolate sauce, vanilla ice cream £6.25
- (v,g) Brandy snap basket with a choice of Cheshire Farm ice creams with chocolate or salted caramel sauce £6.25
- (v) Artisan cheese selection ~ Cornish Yarg (wild garlic), Stilton, St Endellion Brie, served with biscuits, celery & grapes £7.95
- (v) suitable for vegetarians (g) No ingredients containing gluten or dish can be adapted (please inform us)

If you have a food allergy or intolerance, please speak to us before ordering.