

No.4 at Home



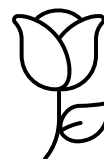
Valentines

No.4 at Home is available for Valentines by pre-order.

Saturday 13th & Sunday 14th February

Please order by phoning Nina on 07805 896448

****Orders by email or text will not be accepted****



Payment required when you place the order.

Collection times (Delivery is not available) between 6pm – 8pm

– we will agree a time with you when you order. These are 5 minute slots.

be sure to book early to avoid disappointment.

*You may wish to bring your own bag for life or insulated carrier of some kind.
We will provide paper bags.*

*Please remember it is a requirement to wear a face covering
when you enter the restaurant.*



Valentines



No.4 at Home

~ Saturday 13th & Sunday 14th February ~



(g) Ham hock terrine, homemade piccalilli, sour dough toasts



(g) Smoked haddock scotch egg, curried mayonnaise

(v,g) Warm potato cake, crumbled Roquefort, red wine pear, beetroot & walnuts

Tempura battered tiger prawns, oriental noodle salad, sweet chilli dipping sauce

Main courses can be popped in a warm oven whilst you enjoy starters

Fillet of beef, truffle mash, bourguignonne sauce (£3 supplement)

(g) Cod loin, samphire, lemon butter sauce, pancetta, confit potato

(g) Roast lamb rump, dauphinoise potato, minted garden pea salsa

(v,g) Baked field mushrooms, goats cheese, sage & pecan crumb, garlic aioli, rosti potato

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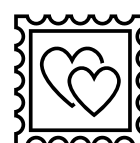
Mixed greens to share

Choice of dessert



(v,g) Baked lemon curd cheesecake, berry compote

(v) Classic Tiramisu



(v,g) Soft Chocolate brownie, chocolate sauce, vanilla ice cream

Followed by Cheese course to share

(v) Artisan cheese selection to share ~ served with biscuits, celery & grapes



(v,g) Our handmade chocolate Cointreau truffles & vanilla fudge



£35.00 per person



(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.

