

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

Dates available will be updated on the website with the menu each Sunday.

Our food is cooked to order as it is in the restaurant and ready hot for you to collect and eat straight away. It is ready promptly at your collection time.

Cold items are fine to keep for another day.

Please order by phoning Nina on 07805 896448

(Please don't email or text)

Payment required when you place the order.

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

– we will agree a time with you when you order.

We advise **booking as early as possible**, ideally the beginning of the week

(phoning after midday is best as we tend to be dog walking until at least 11am!)

You may wish to bring your own bag for life or insulated carrier of some kind.

We will provide paper bags.

You can usually park opposite (next to Ashley Brown hairdressers) whilst you collect.

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

Hope to see you soon!

Nina & Paul

(For those of you that may not know us, we are a small privately owned and run restaurant that has adapted to provide a takeaway service during the circumstances, we are not a takeaway restaurant).

No.4 at Home ~ Saturday 6th March 2021

(v) Woodland mushrooms, red onions, garlic, madeira, parmesan shavings, toasted brioche £6

Chicken liver parfait, red onion marmalade, sour dough toast £6

(g) Tempura battered tiger prawns, sweet chilli dipping sauce £6

Indian spiced lamb filo parcels, cucumber raita, mango chutney £6

Please place
your order
by phone only

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(g) Confit duck leg, fat chips, pepper sauce £14

(g) Keralan cod & spinach curry, basmati rice £14

(g) Braised featherblade beef Bourguignonne, creamy mash £14

(v) Goats cheese & caramelised red onion tart, watercress pesto, mini hash browns £11

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(v,g) Mixed greens (for 2 to share) £3.50 (v,g) Honey roast root vegetables (for 2 to share) £3.50

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(v,g) Sticky toffee pudding, toffee sauce £5

(v,g) Baked Lemon curd cheesecake, mixed berry compote £5

(v) Pear & almond frangipane tart, salted caramel sauce £5

Cold Desserts, cheese or
parfait can be kept,
to eat another day!

(v,g) Scoop vanilla ice cream or pot of fresh cream to accompany a dessert £1

(v) Artisan cheese selection served with biscuits, celery & grapes £7

~ Yorkshire Blue, West Country Brie, Cornish Yarg, Wookey Hole Cave Aged Cheddar

(v,g) Our handmade chocolate Cointreau truffles £4.50 (for 10)

(v,g) Our handmade vanilla fudge £3.50

(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.