

No.4 at Home is available by pre-order Saturday 15th May for the last time. We will then re-open the restaurant to dine in from Thursday 20th May, the diary is open for bookings.

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

“The final No.4 at Home”

~ Saturday 15th May 2021~

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

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

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

(g) Smoked haddock scotch egg, curried mayonnaise £6

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(g) Keralan fish & sweet potato curry, jasmine rice £14

Slow roast pork belly, black pudding, grain mustard sauce, mash £14

(g) Roast lamb rump, rosemary lamb jus, mint salsa verde, dauphinoise potato £14

(v,g) Warm potato cake , roast beetroot, red onion, red wine pear, broccoli, goats cheese £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) Crepes Suzette, orange & Cointreau sauce £5

(v,g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce £5

(v) Plum & almond tart, crème anglaise £5

(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

(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.*

Looking forward to welcoming you back to dine in from Thursday 20th May!

Nina, Paul and the team