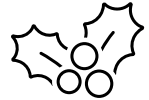


December at No.4



We are open as usual:

Wednesday – Saturday from 6pm

Sunday Lunch from 12 noon (Please see separate Sunday Lunch menu)

(Closed Monday & Tuesday)

Please note:

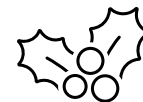
Unfortunately, due to the number of last-minute cancellations and no shows we have had to introduce a non-refundable deposit of £20 per person to confirm bookings of more than 4 guests. With 48 hours notice, should you need to cancel your booking due to unforeseen circumstances, the booking and deposit can be transferred to another date.

Menu:

Our planned menu follows but it may have to change slightly should we have supply issues or for other reasons out of our control.

(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.



To get started...

(v.g) Green Greek pitted olives with Italian basil & garlic £3.25

(v.g) Roasted tomato & basil soup, garlic rosemary focaccia £5.95

(g) Ham hock terrine, piccalilli, sweet mustard, sea salt thyme toasts £7.95

(v.g) Twice baked coastal cheddar soufflé, cheese sauce £7.95

(g) Smoked haddock scotch egg, curried mayonnaise £7.95

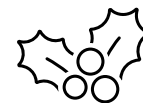
(g) Spiced lamb meatballs, carrot puree, red wine gravy £7.95

(g) Smoked salmon on warm potato cake, horseradish crème fraiche £7.95

(g) Chilli garlic tiger prawns, sourdough toast, garlic butter £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.



To follow...

Ballantine of turkey, sage & onion stuffing, streaky bacon, confit potato, greens, cranberry compote & turkey gravy £16.95

(g) Tikka spiced stone bass fillet, split pea dahl, mint yogurt, prawn pakora £17.95

(v) Mushroom, sweet potato, goats cheese wellington, madeira sauce £12.95

(g) English rosé calves liver, smoked bacon, mash, spinach, crispy onion rings, red wine jus £16.95

(g) Roast cod fillet, potato rosti, greens, truffle mushroom sauce £17.95

(g) Braised featherblade beef, creamy mash, onion puree, pancetta, red wine sauce £17.95

(g) Roast duck breast, braised red cabbage, dauphinoise potato, orange port sauce £17.95

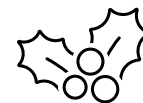
(v,g) Mixed greens £3.75

(v,g) Cauliflower cheese £3.75

(v,g) Tempura Courgettes, basil pesto £3.75

(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.



A sweet temptation...

(v) Traditional homemade Christmas pudding, brandy sauce

(v.g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce, vanilla ice cream

(v.g) Vanilla crème brûlée, shortbread biscuit

(v.g) Crepes Suzette, orange & Cointreau sauce, vanilla ice cream

(v.g) Soft chocolate cake, rum & raisin ice cream

(v.g) No.4's creamed rice pudding, boozy brandy plums

...Desserts £6.75

(v.g) "Simply ice cream"

~ your choice of Cheshire Farm ice cream

£2.00 one scoop then £1.50 each additional scoop

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

DV By Château Doisy-Védrières Sauternes.

An excellent wine from this renowned estate in Barsac. The 2013 vintage in the appellation of Sauternes was an excellent one. The wine is fresh, and displays wonderful and plentiful aromas of fresh pineapple, mango and other citrus fruits. Well balanced, with not too much sugar in the mouth which gives the wine finesse and a wonderful character. ABV 13%

100ml glass £7.50 37.5cl bottle £25.95

No. 4's Artisan cheese selection...

...served with crackers, celery, apple & grapes

(g) Gluten free oatcakes available

Shorrocks Tasty Lancashire – Produced at Newhouse Farm, Goosnargh, nr Preston

The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. Popular due to the very creamy and full flavoured taste which leaves you wanting more. Andrew Shorrocks is the fourth generation of his family to make this exceptional tasty Lancashire with milk from his own herd of Holstein Friesian cows. Matured for 24 months, giving a strong yet very creamy flavour. Vegetarian and pasteurised.

Yorkshire Blue – Produced by Shepherds Purse, Thirsk, North Yorkshire.

Made from 100% Yorkshire cow's milk. This blue is a mild, soft creamy blue veined cheese. Handmade this cheese is matured slowly over an 8 week period each cheese is turned by hand each week to ensure its buttery sweet flavour. Vegetarian and pasteurised.

Sheep Rustler – Produced by Roger Longman and Pete Humphries, White Lake, Somerset.

These restlessly inventive cheesemakers constantly develop new products that are usually instant hits. This is a semi-hard ewes' milk cheese, matured for around three months. It has a clean nutty flavour, not a million miles away from pecorino. It is named after a cheesemaker at the business called Russell, who helped to make the first batch. Vegetarian and unpasteurised.

Continued...

Cornish Brie – Produced at Trevarrian Dairy, near Newquay, Cornwall.

The dairy sits on the North Cornwall coast between Newquay and Padstow. All the milk comes from local farms, this rich milk gives the Brie its characteristic smooth yellow paste. It has a white bloomy rind. It's a fabulous example of a British Brie, milder than it's French counterparts but still has plenty of flavour. Vegetarian and pasteurised.

Cropwell Bishop Stilton – Produced by Iain and David Skailes, Vale of Belvoir, Nottinghamshire.

Cheese making in this village dates back to 1847 and is now the only family run cheese maker of Stilton. The creamy flavour is balanced with even bluing and a thin crust. Each Stilton is handmade and selected for us at 13 weeks maturity. Vegetarian and pasteurised.

Cornish Yarg – Produced by Dane Hopkins at Ponsanooth, near Truro Cornwall.

A medium pressed cheese wrapped in nettles, which are hand-picked from hedgerows by local folk in May. Named after the Gray's who brought this ancient recipe from Wales. Matured for 6 weeks. Vegetarian and pasteurised

3 cheeses £8-95 / all 6 cheeses £13-95

Taylor's LBV Port Abv 20% 50ml £3.95

For enquiries or bookings please contact Nina

0161 445 0448

ninano4didsbury@gmail.com

We will be closed for holidays from:

25th December – re opening from 6pm Wednesday 12th January 2022.