

A sweet temptation...

(v.g) Pavlova, thick cream, berry compote, lemon curd

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

(v.g) Brandy snap basket with 2 scoops of your choice of Cheshire farm ice cream and either chocolate sauce, salted caramel sauce or raspberry coulis

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

(v) Vanilla crème brûlée, warm mini Eccles cake

(v) Rhubarb crumble cake, stem ginger ice cream

(v) Pear & almond tart, salted caramel sauce, thick cream ...Desserts £6.95

(v.g) "Simply ice cream"

~ your choice of Cheshire Farm ice cream

£2.50 one scoop then £2.00 each additional scoop

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

DV By Château Doisy-Védrières Sauternes.

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.

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 Skales, 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