

A sweet temptation...

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

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

(v.g) Warm chocolate brownie, dark chocolate sauce, salted caramel ice cream

(v.g) Sticky toffee pudding, toffee sauce, vanilla custard

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

(v) Apple tart tatin, vanilla ice 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.*****

"PX" Gutierrez Colosia Pedro Ximénez
an exquisite, dark-coloured wine with a
sweet flavour and a velvety texture.
ABV 17% 50ml glass £4.95

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 £7.75 37.5cl bottle £27.95

No. 4's Artisan cheese selection...

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

(g) Gluten free crackers/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.

Ashlynn Goats cheese – Produced in Worcester

Pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice. 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 (wild garlic) – Produced by Dane Hopkins at Ponsanooth, near Truro Cornwall.

Named after the Gray's who brought this ancient recipe from Wales.

A medium pressed cheese wrapped in wild garlic leaves. The aromatic wild garlic is picked from Cornish woodlands each spring, selecting every one by hand. The team of nettlers wrap the leaves around the bare truckle in a ribbon pattern. Six weeks later, the wild garlic has created a slightly firmer texture than the traditional nettles. They darken in colour and impart a gentle garlicky flavour. Vegetarian and pasteurised

3 cheeses £8.95 / all 6 cheeses £13.95

Taylor's LBV Port
Abv 20% 50ml £3.95