(v,g) Green Greek pitted olives with Italian basil & garlic £3.50

(v,g) Warm potato cake, balsamic beetroot, red wine pear, Roquefort, walnuts £7.95

(v,g) Goats cheese hash brown, apple puree, sweet mustard dressing £7.95

(g) Chicken liver parfait, red onion marmalade, toasted brioche £8.95

(g) Smoked haddock scotch egg, curried mayonnaise £8.95

(g) French onion soup, Comte cheese croute £6.95

(g) Roast sirloin of beef, Yorkshire pudding, broccoli, roast gravy £20.95

Slow roast Belly pork, Lancashire black pudding, savoy cabbage, grain mustard sauce £18.95

(g) Hake fillet, spinach, truffle mushroom sauce £19.95

(v) Butternut squash, sage, onion & Yorkshire blue tart, broccoli £15.95

(g) Rump of lamb, green beans, mint salsa verde, lamb jus £23.95

All main courses served with roast potatoes & buttered carrots (v,g) Cauliflower cheese £4.75 (v,g) Creamy mash £3.75

(v.g) No.4's creamed rice pudding, homemade rhubarb jam £6.95

(v.g) Crepes suzette, orange & Cointreau sauce, vanilla ice cream £6.95

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

(v.g) Chocolate & honeycomb baked cheesecake, chocolate sauce, vanilla ice cream £6.95

(v.g) Artisan cheese selection ~ Cropwell Bishop Stilton, Cornish Brie, Cornish Yarg (wild garlic) served with biscuits, celery & grapes £8.95

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(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.

An optional 10% service charge will be added to all bills, this is discretionary so please let us know if you would prefer for it not to be included on your bill. Any gratuities you kindly leave are distributed between all staff as they work as a team.

## Bookings between 12noon until 2.30pm Booking is advisable

Please inform us of any mobility issues as the restaurant is split over 2 floors.

Please note: We kindly request credit/debit card details to confirm bookings of more than 4 guests. Should you fail to cancel your booking £20 per person will be charged. We understand that due to unforeseen circumstances people may need to cancel, we appreciate as much notice as possible.

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Sample Autumn menu