

December Dinner Menu 2024

Wednesday to Saturday from 6pm.

Please see separate Sunday lunch menu.

Open up to and including Sunday 22nd December lunch.

(Closed for holidays 23rd December until 16th January)

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.

We accommodate tables of up to 10 guests.

To get started...

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

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

(v,g) French onion soup, Gruyère cheese croûte £7.95

(g) Oak smoked salmon, warm potato cake, rocket, horseradish crème fraiche £9.95

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

(v,g) Roquefort, red wine pear, beetroot, walnut & rocket salad £8.95

(g) Tempura battered tiger prawns, wasabi mayonnaise, coriander, lime £10.95

(v,g) Goats cheese, basil, sun blush tomato roulade, cranberry chutney £8.95

(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...

(g) Tandoori stone bass, split pea dahl, spinach, prawn pakora £19.95

(g) Sirloin steak, hand cut chips, pepper sauce, cauliflower cheese £24.95

(v) Steamed mushroom suet pudding, creamed leeks, broccoli £17.95

(g) Braised lamb shoulder, mash, red cabbage, roast root veg, mint salsa, lamb jus £23.95

(g) Baked cod fillet, tomato, mushroom & herb crust, spinach, dauphinoise potato, grain mustard sauce £19.95

Turkey ballotine, apricot & pork stuffing, shredded sprouts, carrot, confit roast potato, cranberry, turkey gravy £19.95

(g) Calves liver, smoked bacon, mash, crispy onion rings, cabbage, red wine sauce £18.95

(v,g) Mixed greens £3.95

(v,g) Cauliflower cheese £4.95

(v,g) Hand cut chips £3.95

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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 raspberry coulis or salted caramel sauce

(v) No.4's Christmas pudding, brandy custard

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

(v) Apple, marzipan and mincemeat tart, thick cream

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

...Desserts £7.95

(v.g) "Simply ice cream"

~ your choice of Cheshire Farm ice cream

£2.75 one scoop then £2.25 each additional scoop

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"PX" Gutierrez Colosia Pedro Ximénez
an exquisite, dark-coloured wine with a
sweet flavour and a velvety texture.
ABV 17% 50ml glass £5.75

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 £7.95 37.5cl bottle £30.95

No. 4's Artisan cheese selection...

served with crackers, celery, apple & grapes

(g) gluten free crackers/ gluten free oatcakes available

3 cheeses £9.95 / all 6 cheeses £16.95

Taylor's LBV Port

Abv 20% 50ml £4.95

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.

Red Storm – *Produced in Snowdonia, Wales*

A strong and creamy vintage red Leicester. This cheese is typically aged for 18 to 21 months, creating an intense flavour and refined texture. With notes of caramel, Red Storm totally redefines what you might expect from a red Leicester. Smartly dressed in deep red wax.

Vegetarian and pasteurised.

Continued...

Sharpham Brie – Produced on the Sharpham estate, Devon.

Inspired by Maurice Ash, more of a Coulommier style cheese which has been handmade to their own recipe at Sharpham since 1981. Buttercup yellow made from fresh cow's milk from their Jersey herd, mould-ripened, firm, rich and creamy when young, softening with mushroomy notes and a chicory finish with age. Vegetarian and pasteurised.

Burt's Blue – Produced at Bidlea Dairy, near Holmes Chapel, Cheshire.

Burt's Cheese started out life in January 2009 in Altrincham. It was a career in the dairy industry, that inspired Claire Burt to follow her passion for cheese-making. It started as a hobby on her kitchen table, but after winning Gold for Burt's Blue Cheese at the International Cheese Show Nantwich 2010, she decided to pursue the business full-time. It is soft blue with its yielding texture it avoids the harsher notes sometimes associated with blue cheese, it has a slight saltiness, typical of blue cheese. 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.