

*Closed for holidays until Thursday 19<sup>th</sup> June*  
*Summer Menu*

*Available from 19<sup>th</sup> June*

*For bookings when we reopen kindly use the enquiry form on the website  
and we will reply as soon as possible  
(may take slightly longer than usual... as we are on our holidays!!)*

## *To get started...*

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

*Seared scallops, vegi black pudding, pea puree, mint vinaigrette £11.95*

*(v,g) Halloumi, carrot, orange, watercress salad, honey mustard dressing £8.95*

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

*(v,g) Goats cheese hash brown, apple puree, sweet mustard mayonnaise £8.95*

*Crispy duck wontons, cucumber, spring onion, hoi sin dip £10.95*

*(g) Oak smoked salmon, warm potato cake, rocket, citrus crème fraiche £10.95*

*(g) Chicken Liver parfait, red onion marmalade, toasted brioche £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) Stone bass fillet, potato rosti, Mediterranean vegetables, balsamic dressing £20.95*
- (g) Sirloin steak, hand cut chips, asparagus, bearnaise sauce £24.95*
- (g) Pork Cutlet, Parma ham, Emmental, mash, appleslaw, sage butter £19.95*
- (v) Asparagus, brie & spring onion tart, thyme new potato salad, rocket, avocado £17.95*
- (g) Rump of lamb, dauphinoise potatoes, minted peas, carrot, red currant sauce £24.95*
- (g) Grilled cod fillet, new potatoes, spinach, pea, samphire, basil, lemon sauce £20.95*
- (g) Calves liver, smoked bacon, mash, crispy onion rings, sweetheart cabbage, red wine sauce £19.95*

*(v,g) Mixed greens £3.95*

*(v,g) Hand cut chips £3.95*

*(v,g) Courgette fritters, basil pesto £4.95*

*(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.***

## *A sweet temptation...*

(v,g) Baked lemon curd cheesecake, raspberry ripple ice cream

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

(v,g) Soft chocolate cake, salted caramel sauce, vanilla ice cream

(v) Cherry & almond tart, cherry coulis, thick cream

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

(v) Strawberries, fresh cream, pistachio, shortbread

...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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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 £5.75

DV By Château Doisy-Védrines 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...*

*Taylor's LBV Port*

*Abv 20% 50ml £4.95*

*served with crackers, celery, apple & grapes*

*(g) gluten free crackers/ gluten free oatcakes available*

*3 cheeses £9.95 / all 6 cheeses £16.95*

### *Black Bomber extra mature Cheddar – Produced in Snowdonia, Wales*

*The multi-award-winning Black Bomber Cheddar is a modern classic. The Snowdonia Cheese Company's flagship cheese, it marries a rich and tangy Cheddar flavour with a smooth creaminess that lingers on the palate. Demandingly moreish. 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.*

### *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.*

*Continued...*

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.

Colston Bassett Stilton – Produced by Billy Kevan, Harby Lane, Nottingham.

Colston Bassett Dairy is the home of traditional Stilton and Shropshire Blue cheeses. Making outstanding cheese for over one hundred years. The farming co-operative which was first established in 1913, is still in operation today. The Dairy developed from the vision of a local doctor, Dr William Windley. They continue to make cheese in the traditional way, using milk from local farms, all within 1.5 miles of the dairy in the Vale of Belvoir. Rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue. Each Stilton handmade and matured for 12 weeks Vegetarian and pasteurised.

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.

**Menus are kept updated as much as possible, so will be current.**

There may be occasional small changes.