

To get started...

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

(v,g) Baked field mushrooms, stilton, pecan crumb, sage, paprika aioli £8.95

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

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

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

(v,g) Twice baked mature cheddar soufflé, cheese gratin sauce £8.95

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

(g) Chicken liver parfait, toast, red onion marmalade £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, Thai potato cake, pak choi, ginger, lime, sweet chilli dressing £21.95

(v) Welsh rarebit tart, balsamic onion, roasted new potatoes, green beans £18.95

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

(g) Calves liver, smoked bacon, leek mash, crispy onions, red wine sauce £21.95

(g) Cod fillet, dauphinoise potato, garden peas, samphire, spinach & brown shrimp butter £21.95

(g) Rump of lamb, onion, garlic rosti potato, pea puree, roasted carrot, salsa verde, lamb sauce £24.95

(v,g) Mixed greens £4.25

(v,g) Hand cut chips £4.25

(v,g) Cauliflower cheese £5.25

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A sweet temptation...

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

(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, chocolate or salted caramel sauce

(v.g) Warm chocolate pudding, chocolate sauce, thick cream

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

(v) Treacle tart, vanilla ice cream

...Desserts £8.50

(v.g) "Simply ice cream"

~ your choice of Cheshire Farm ice cream

£2.95 one scoop then £2.50 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-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

Trufflynn Goats Cheese – Produced in Worcestershire

Indulgent soft goats cheese with an earthy, mushroomy flavour of truffle and a lemony sharpness that pierces the richness of the cheese. Awarded Super gold at the World Cheese Awards.

Vegetarian and pasteurised.

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.

Cornish Yarg – Produced by Lynher dairy at Ponsanooth, near Truro Cornwall.

Named after the Gray's who brought this ancient recipe from Wales. A unique medium pressed cheese known for its distinctive nettle wrapping and fresh, mushroomy flavour.

Vegetarian and pasteurised.

Continued...

Sharpham Brie - Produced at Sharpham Dairy, Sharham Estate, Totnes, Devon

Inspired by Maurice Ash, a more Coulommier style cheese and has been hand-made to their own recipe since 1981. One of the first cheese makers to make this style of cheese in the UK. The beautiful buttercup yellow comes from using fresh cow's milk from their Jersey herd, which graze on the luscious Dartmoor pastures. It is a mould-ripened cheese, firm, rich and creamy. Vegetarian and unpasteurised.

Cote Hill Blue - Produced at Cote Hill Farm, Osgodby, Lincolnshire.

Michael & Mary have been making award winning cheeses for over 20 years.

A blue cheese that has a wonderful balance between the rich creaminess of the milk and the peppery bite from the Roquefort mould.

Vegetarian and pasteurised.

Cropwell Bishop Stilton - Produced by Ian 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.

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.

menu

~ Updated March