

To get started...

(v,g) Green Greek pitted olives with Italian basil & garlic £3.75

(v,g) Warm salad, chorizo, olives, potato, peas, green beans, rocket, crispy onion rings £8.95

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

(v,g) Potato pancake, spiced beetroot, pear, spinach, walnuts, crème fraiche £8.95

(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, avocado, cucumber, radish, citrus, soy dressing £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 and leek 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, mash, crispy onion rings, 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

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

3 cheeses £10.95 / all 5 cheeses £15.95 (g) gluten free crackers/ gluten free oatcakes available

Shorrocks Tasty Lancashire Bomb – Produced at Newhouse Farm, Goosnargh, nr Preston

Very creamy, full flavoured taste which leaves you wanting more. Andrew Shorrocks is the fourth generation using milk from his own herd of Holstein Friesian cows. Matured for 24 months. Vegetarian & 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.

Cornish Brie – Produced by Philip Stansfield, Knowle farm, Upton Cross, Liskard, Cornwall.

Full flavoured, soft ripened bloomy brie with a creamy taste and melting, smooth texture. The rich and creamy Cornish milk gives it a characteristic yellow, buttery colour that melts in your mouth. Vegetarian & pasteurised.

Cropwell Bishop Stilton – Produced by Ian 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 & pasteurised.

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 & pasteurised.

<p>Taylor's LBV Port Abv 20% 50ml £4.95</p>

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 May

Please note we will be closed for holidays

June 10th until June 25th