## To get started...

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

(v,g) Goats cheese hash brown, sweet mustard mayonnaise, Bramley apple compote £8.95

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

(g) Tempura battered tiger prawns, Caesar salad, shaved parmesan, sweet chilli £10.95

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

(g) Oak smoked salmon, avocado, cucumber, pickled radish, citrus,
soy sesame 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) Grilled Stone bass fillet, mash, spinach, potted shrimp butter £21.95

(v) Feta cheese & mediterranean vegetable strudel, basil pesto, tomato salad £18.95

(g) Sirloin steak £25.95 or Fillet steak £31.95 hand cut chips, green beans, garlic butter

(g) Calves liver, smoked bacon, mash, broccoli, crispy onion rings, red wine sauce £21.95

(g) Cod fillet, new potatoes, garden pea puree, tartar dressing £21.95

(g) Rump of lamb, dauphinoise potato, asparagus, mint salsa, lamb sauce £24.95

(v,g) Mixed greens £4.25 (v,g) Hand cut chips £4.25

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

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## A sweet temptation...

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

(v,g) Baked chocolate chip & honeycomb cheesecake, chocolate 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) Crêpes Suzette, orange & Cointreau sauce, vanilla ice cream

(v,g) Raspberry crème brûlée

...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

***If you have a food allergy or intolerance, 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... 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 Shorrock 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 Stansfiled, 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.

**Barkham Blue** – founded by Anne Wigmore, produced in village of Riseley in Berkshire.
Semi-soft blue cheese made using Guernsey milk. Moulded into a distinctive ammonite-shaped round, it is salted in brine before being pierced to introduce oxygen, a crucial step in its maturation. Vegetarian & pasteurised.

**Taylor's LBV Port**
Abv 20%
50ml £4.95

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 subject to change)