December menu

(Menu subject to change)

Open as usual up to 20th December

Open Tuesday 22nd December for Dinner

Open Wednesday 23rd December for Dinner

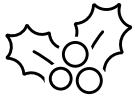
Open Christmas Eve for Dinner
bookings between 5 – 7pm
closing 9pm

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 can accommodate tables up to 8 guests

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) Twice baked Roquefort soufflé, beetroot, red wine pear & walnut £8.95

(g) Tempura battered tiger prawns, lime, ginger, sweet chilli, wasabi mayonnaise £10.95

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

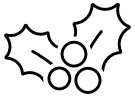
(g) Oak smoked salmon, warm potato cake, rocket, capers, dill crème fraiche £10.95

(g) Chicken liver parfait, sourdough seeded 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, split pea dahl, lime mint yoghurt, cauliflower pakora £21.95

(v) Leek, potato & cheddar filo strudel, butternut squash, green beans, port wine sauce £18.95

(g) Sirloin steak, hand cut chips, cauliflower cheese, pepper sauce £25.95

(g) Confit roast turkey breast, apricot stuffing, pig in blanket, confit potato, cranberry sauce, roast carrot, turkey gravy £21.95

(g) Roast Cod fillet, potato rosti, broccoli, mushroom, red onion truffle cream £21.95

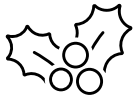
(g) Slow roast lamb shoulder, dauphinoise potato, red cabbage, roast carrot, mint salsa, lamb sauce £24.95

(v,g) Mixed greens £4.95 (v,g) Hand cut chips £4.95 (v,g) Cauliflower cheese £4.95

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A sweet temptation...



(v) Cranberry & almond tart, 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 chocolate or salted caramel sauce

(v) Homemade Christmas pudding, brandy custard

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

...Desserts £8.95

(v) Warm homemade mince pie,
Cornish style with clotted cream £3.50

(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 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.

Taylor's LBV Port
Abv 20%
50ml £4.95

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.