

No.4 Restaurant & Bar

About Us

No.4's menu is passionately created by the restaurant's Red Seal certified chef, Alex Rotherham. Alex, born and raised in Vancouver, specialises in Canadian West Coast cuisine blending foods from around the world to create an eclectic range of culinary delights. We use local meats and sustainable seafood and our breads are made by a local artisan baker exclusively for No.4.

Start & Share

New England Clam Chowder	£7
With bacon and vegetables in a rich and creamy broth. Served with garlic whole wheat oatmeal bread	
Feature Soup (VG/GF)	£4.75
Ask your server about today's feature soup	
Garlic Cheese Bread (V)	£6
Cuban bread with garlic butter, cheddar, mozzarella and fresh herbs	
King Prawn Tacos	£7
In soft flour tortillas with red cabbage coleslaw, guacamole, and a spicy tomato sauce	
Guacamole Bowl (V)	£6.50
With cucumber, water chestnuts, bean sprouts, toasted chickpeas and oatmeal whole wheat garlic bread	
Falafel Tacos (VG)	£6.50
In soft flour tortillas with black bean salsa, iceberg lettuce, guacamole, and a spicy tomato sauce	
Smoked Salmon Dip	£7
A rich dip with cheddar and mozzarella cheese. Served with Cuban garlic bread	
Seafood Bake	£7
Mussels, prawns, and smoked haddock with vegetables in a garlic white wine sauce, topped with cheese. Served with Cuban bread	
Moroccan Shakshuka (V)	£6
Poached eggs in a Ras el Hanout spiced tomato sauce with red peppers, fried onions and roasted mushrooms. Served with oatmeal whole wheat garlic bread	
Sweet Potato Fries (VG/GF)	Large £4.25
With fresh herbs and spices	
Classic Fries (VG/GF)	Small £2.25
With fresh herbs and spices	
	Large £3.75
	Small £2

Monday - Saturday: 10am - 9pm
Sunday/Bank Holidays: 11am - 7pm

Loaded Fries

Swap to sweet potato fries for 50p extra

Poutine	£6
A Canadian classic: fries covered in cheddar cheese curds and chicken gravy	
Moroccan (VG)	£6
With a Ras el Hanout spiced tomato sauce, red peppers, fried onions and roasted mushrooms	
Garlic (V)	£5.75
With toasted garlic, fresh herbs and garlic aioli	
Korean (VG)	£5.75
With toasted garlic, pickled vegetables, spicy chillies, bean sprouts and fresh herbs	
Dirty	£6.75
With bacon, chicken gravy, tomatoes, red and spring onions, jalapenos, fresh herbs and garlic aioli	

Salads

Not a Caesar Salad (V)	£6
Mixed greens with mature cheddar, toasted chickpeas and garlic aioli	
Asian Noodle (V)	£6
Rice noodles with bean sprouts, cabbage, carrot, daikon, onion, dried cranberries, water chestnuts, cucumber and cashews in a sweet chilli dressing	
Warm Cavolo Nero Kale (VG/GF)	£6
With toasted almonds, portobello mushrooms, red and spring onion, toasted chick peas and a sherry vinaigrette	
Alpha Omega (V/GF)	£6
Mixed seeds, cashews, mixed lettuce, red pepper, red and spring onion and a sweet chilli dressing	
Add to any salad:	
Grilled Chicken (GF)	£3
Garlic Prawns (GF)	£3.75
Grilled Flat-Iron Steak (GF)	£4.25
Tofu (VG/GF)	£2.50

Classics

Flat-Iron Steak (GF)	£12
Choose: Regular or Teriyaki. Prepared medium-rare. Served with fine bean salad and classic fries	
Spicy Cajun Chicken (GF)	£11
With sweet potato fries and red cabbage coleslaw	

Big Bowls

Teriyaki (VG/GF)	£9
Sautéed mixed vegetables, spicy yoghurt and red cabbage coleslaw. Served on boiled rice	
Garlic Seafood (GF)	£12
With king prawns, mussels and smoked haddock in a roasted garlic cream sauce. Served on boiled rice	
Smoked Haddock (GF)	£12
In a teriyaki sauce, with spicy yoghurt and red cabbage coleslaw. Served on boiled rice	
Mongolian Tofu (VG/GF)	£9
Red and spring onion, red pepper and cashews in a sweet chilli soy sauce. Served on rice noodles	
Moroccan Spiced Chicken (GF)	£11
In a Ras el Hanout spiced tomato sauce with red peppers, fried onions and roasted mushrooms. Served on boiled rice	
Portobello Mushroom Chicken (GF)	£12
In a roasted garlic cream sauce with mozzarella cheese and classic fries	
Jambalaya (GF)	£12
King prawns, chicken, sausage, bacon, black bean salsa, spicy tomato sauce and mint tzatziki. Served on boiled rice	
Korean Bibimbap (V/GF)	£9
Bean sprouts, water chestnuts, pickled vegetables, cavolo nero, mushrooms, cucumber, sesame chilli sauce and a poached egg. Served on boiled rice	
Add to any bowl:	
Grilled Chicken (GF)	£3
Garlic Prawns (GF)	£3.75
Grilled Flat-Iron Steak (GF)	£4.25
Tofu (VG/GF)	£2.50

Sandwiches

Served on an authentic Cuban bread with a red cabbage coleslaw garnish	
Porchetta	£8
A Canadian-Italian speciality made with pork loin and belly stuffed with herbs and spices, rolled and roasted, with mozzarella, roasted mushrooms and rocket.	
Chicken Club	£8
Grilled chicken, smoked streaky bacon, red pepper, cheddar, rocket, and cranberry tartar.	

Burgers

Our beef burgers are cooked through to a minimum of 70°C for 2 minutes to retain maximum flavour and ideally pink inside. Served with a red cabbage coleslaw garnish

Bigger Better	£7
100% fresh minced chuck beef, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
Bacon Cheddar	£9.50
100% fresh minced chuck beef, smoked streaky bacon, aged cheddar, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
SoCal Chicken	£8.50
Guacamole, tomato, red onion, iceberg lettuce and remoulade on an oatmeal whole wheat bun	
Cajun Chicken Cheddar	£8.75
Aged cheddar, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
Falafel and Guacamole (VG)	£7.75
Tomato, red onion, iceberg lettuce, on an oatmeal whole wheat bun	
Go 'bunless' with any burger (GF)	£2
Drop the bun and make your burger into a Big Bowl. Choose any set burger make it a protein-rich burger bowl.	
Served on crisp iceberg lettuce with tomato, red onion, guacamole, red cabbage coleslaw, black bean salsa, bean sprouts, mixed seeds and a mustard vinaigrette	
If none of these tickle your fancy, try our Create-Your-Own Burger menu.	

Children's Menu

Our Children's Menu is made with the same fresh, high quality ingredients as our Main Menu but with half-size portions

Teriyaki Rice Bowl (VG/GF)	£4.75
Rice, sautéed mixed vegetables and red cabbage coleslaw	
Flat Iron Steak (GF)	£7.50
Served with classic fries and fine bean salad	
Portobello Mushroom Chicken (GF)	£7.50
In a roasted garlic cream sauce with mozzarella cheese and classic fries	

All burgers are served with lettuce, tomato, red onion and mayonnaise in the bun and come with a red cabbage coleslaw garnish

Better Beef Burger	£4.25
Bacon Cheddar Burger	£6
Chicken Burger	£4.25
Falafel and Guacamole Burger (V)	£5.25

All sandwiches are served with red cabbage coleslaw garnish

Grilled Suffolk Sausage Sandwich	£4.75
With spicy tomato sauce, fried onion, red onion and tomato	
BLT	£3.50
Smoked bacon, iceberg lettuce, tomato and mayonnaise	

(V) Suitable for Vegetarians

(VG) Suitable for Vegans

(GF) Gluten-free

-Whilst every effort has been made not to include any gluten there may still be trace amounts present.

PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

Desserts ^(V)

Mocha Ice Cream Pie £6

With an Oreo crumb base, Callebaut chocolate sauce, mocha beans and whipped cream.

Warm Gingerbread £6

With maple caramel, candied ginger, vanilla ice cream and whipped cream.

Warm Apple & Cranberry £6

Compote

With pastry, maple caramel, dried apple, dried figs and whipped cream.

Homemade Cakes £3.35

Freshly baked cakes created daily on the premises by our talented chefs.

Ask your server for our selection.

Purbeck Ice Cream ^(GF) £2.85

Passionately produced on a farm in the Isle of Purbeck, Dorset, with fresh milk, thick double cream and natural flavours.

Mint Chocolate Chip • Serious Chocolate Salted Caramel • Stem Ginger • Vanilla Bean

Nanaimo Bar £2.75

Dark chocolate, coconut and sweet custard come together in a rich Canadian treat.

Goodie Bar ^(GF) £2.75

A sweet treat of oats, raisins and almonds topped with dark chocolate.

Homemade Cookies £1.55

Made from scratch at No.4.

Ask your server for our selection.

Maple Pecan Tart £2.75

A delicious pastry with maple syrup and pecan filling.

Ginger Almond Polenta ^(GF) £3.35

Mouth-watering cake with a ginger kick.

Add Vanilla Ice Cream for £2

Add Whipped Cream for 50p

Malted Milkshakes ^(V)

Proper milkshakes prepared with vanilla ice cream, whole milk and Horlicks malt powder

Chocolate • Strawberry • Vanilla •

Coffee • Oreo

Large Small

£5 £3

Milkshakes can be made gluten free without malt

Hot Drinks

Americano £2.50

Espresso £2.50

Double Espresso £2.75

Latte £2.75

Cappuccino £2.75

Flat White £2.75

Macchiato £2.75

Mocha £2.75

Hot Chocolate £2.75

Chai Latte £2.75

Babyccino £1.50

Tea £2.50

English Breakfast • Decaffeinated Peppermint • Earl Grey • Chamomile Blueberry Rooibos • Lemongrass and Ginger • White Peony • Berry Hibiscus Chun Mee Green • Jasmine Pearls Green

Soya milk available

Cold Drinks

Draught Soft Drinks ^(sml / med / lrg)

Pepsi • Diet Pepsi • Tango • Lemonade

£2.50 / £3.25 / £4

Fever Tree ^(200ml)

Tonic • Light Tonic

£2.00

Schweppes ^(200ml)

Canada Dry Ginger Ale

£2

Bundaberg ^(375ml)

Brewed Ginger Beer • Brewed Root Beer

£3.25

Cawston Press ^(330ml)

Sparkling Apple & Rhubarb •

Sparkling Apple

£2.25

James White Juices ^(250ml)

Russet Apple • Apple & Elderflower • Pear

& Raspberry • Big Tom Spiced Tomato

£2.25

Cranberry Juice ^(Half Pint)

£2.25

Tropicana Orange Juice ^(Half Pint)

£2.25

Hildon Bottled Water ^(330ml / 750ml)

Still • Sparkling

£2 / £3

...

Beer & Cider

Brewshed Red IPA

An intense dark red ale with a pronounced toasted malt hit, balanced with an aromatic freshness. **Bury St Edmunds** 4.5% (330ml) £4.25

Brewshed American Blonde

Ale brewed using American citra hops.

Crisp bitterness balanced with a rich malt character and a citrus fruit nose.

Bury St Edmunds 5.5% (330ml)

£4.25

Leffe Blonde

Smooth and balanced fruity, warming flavours. **Belgium** 6.6% (330ml)

£4.50

Brewdog Punk IPA

Tropical fruits and light caramel on the nose. **Scotland** 5.6% (330ml)

£4.50

Beck's Blue

Golden, yeasty beer with light malt characters. **Germany** 0.05% (330ml)

£3

Aspall Suffolk Cyder

Dry cider with a floral/apple aroma and a delicate flavour of fresh pressed apples.

Suffolk 5.5%(330ml)

£4.25

...

Draught

Pint / Half

Calvors 3Point8 Helles Lager

Light, crisp and refreshing.

Coddenham, Suffolk 3.8%

£4.50 / £2.50

Calvors Premium Pilsner

Smooth, malty and full bodied.

Coddenham, Suffolk 5.0%

£4.75 / £2.75

Brewshed Pale Ale

A light golden, clean and refreshing pale ale. **Bury St Edmunds** 3.9%

£4.25 / £2.25

Brewshed Guest Ale

Ask your server for details.

£4.50 / £2.50

...

White Wine

175ml / 250ml / Bottle

Pinot Grigio, Novita ⁽²⁾

Fresh, vibrant, and dry with citrus flavours and a hint of tropical fruit. **France.** 12%

£4.50 / £6.25 / £18.50

...

Sauvignon Blanc, Terre Du Soleil ⁽³⁾

Fresh crisp tropical fruit. **France.** 12%

£4.75 / £6.50 / £19

...

Garganega Chardonnay, Il Casone ⁽³⁾

Refreshing, fruity palate with an attractive hint of almond. **Italy.** 12%

£5 / £6.75 / £19.75

...

Muscadet Sèvre et Maine, Chéreau

Carré ⁽¹⁾

Clean tasting with a touch of spritz and a fresh flavour of green apple. **France.** 12%

£5.50 / £7.50 / £22.50

...

Sauvignon Blanc, Faultline ⁽³⁾

A delicate aroma of sweet honeysuckle and tropical fruits. **New Zealand.** 12%

£6 / £8.50 / £25

...

By the bottle

Riesling Kabinett, Villa Gutenberg ⁽⁵⁾

A lively and delicate off-dry wine, fresh with floral notes of lime, peaches, and passionfruit. **Germany.** 8.5%

£28

...

Sparkling Wine

125ml / Bottle

Prosecco Extra Dry, Fávola

Fresh and fragrant with aromas of pear and apple. **Italy.** 11%

£5.25 / £28.50

...

Pink Prosecco Rosé, Fávola

Fresh and fruity sparkling rosé with an aromatic bouquet of red berried fruit. **Italy.** 12%

£5.50 / £30

...

Rosé

175ml / 250ml / Bottle

Pinot Grigio Blush, Novita

Fruity with aromas of ripe cherries and strawberries. **Italy.** 12%

£5.00 / £6.75 / £19.75

...

⁽¹⁾ =Dry ⁽⁵⁾ =Sweet ⁽¹⁾ =Light ⁽⁵⁾ =Full Bodied

^(V/VG) All of our wines are vegan, with the exception of the Malbec Sierra Los Andes which is vegetarian

Wines by the glass are also available in 125ml size

Red Wine

175ml / 250ml / Bottle

Sangiovese Merlot, Il Sacrato ⁽²⁾

Fresh, berry-scented blend with ripeness and a medium weight. **Italy.** 11.5%

£4.25 / £6 / £18

...

Merlot, Terre Du Soleil ⁽²⁾

Chocolate notes with plummy fruit.

France. 13.5%

£4.50 / £6.25 / £18.50

...

Cabernet Sauvignon Reserva, Viña

Echeverria ⁽⁴⁾

Plum and strawberry flavours combined with hints of red pepper and spice. Fruity and long lasting finish. **Chile.** 13.5%

£5.25 / £7.75 / £22

...

Syrah, Swartland Winery ⁽⁴⁾

Cherry and raspberry fruit flavours, with an earthy bite and a touch of spice. **South Africa.** 14%

£5.50 / £7.50 / £22.50

...

Malbec, Sierra Los Andes ⁽⁴⁾

Intense, sweet, spicy aromas with rich red fruits and floral hints. **Argentina.** 13.5%

£5.75 / £7.75 / £22.75

...

By the bottle

Merlot Gran Reserva, Viña

Echeverria ⁽⁴⁾

Blackcurrant, plum and mint complement the smooth, balanced finish. **Chile.** 14%

£26

...

Côtes du Rhône, Domaine Des

Carabiniers ⁽⁵⁾

Perfumed damson fruit, spicy and juicy on the palate. Lovely ripe Rhône style. **France.** 13%

£28

...

Pinotage, Ernst Gouws & Co. ⁽⁵⁾

Bold aromatics of smoky ripe bramble fruit, fresh and juicy on the palate. Best served slightly chilled. **South Africa.** 14%

£30

...

Cocktails

Long Island Iced Tea £7.50

Cointreau, Bacardi rum, Finlandia vodka, Bombay Sapphire gin, and tequila with a dash of Pepsi and lime cordial over ice with a slice of lemon.

Tom Collins £7.50

Fresh lemon slices topped with Bombay Sapphire gin, lemonade and soda water.

Bloody Mary £7.50

Finlandia vodka and Big Tom spiced tomato juice, ringed with lemon juice and celery salt and served with a stick of celery.

Screwdriver £7.50

Finlandia vodka served over ice with Tropicana fresh orange juice.

Mimosa £6

Fávola Prosecco over ice with Tropicana fresh orange juice.

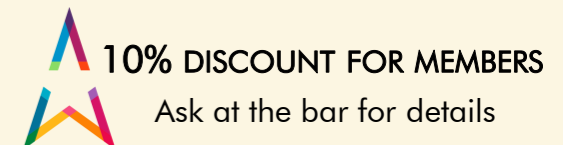
Virgin Cocktails

Shirley Temple £3

Ginger ale and Tropicana fresh orange juice over ice with a splash of grenadine and a lime wedge.

Roy Rogers £3

Pepsi cola and a splash of grenadine over ice with a wedge of lime.



abbeygatecinema.co.uk

Search No 4 Restaurant & Bar /no.4_restaurant

AbbeygateCinema

@Abbeygate_Bury

^(V) Our desserts and milkshakes are all suitable for vegetarians

^(GF) Gluten-free

-Whilst every effort has been made not to include any gluten there may still be trace amounts present.

PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS