

NIBBLES

OLIVES PROVENCAL VG GF DF 4.00

WARM FOCACCIA V 4.00
OIL + BALSAMIC

SEASONAL SPECIALS

BETROOT, WALNUTS, GOATS CHEESE,
CHIVE OIL V GF 8.00

CURRIED MONKFISH, VERMICELLI
NOODLE, THAI BROTH LG 12.00
SMALL 12.00
LARGE 24.00

HOT SMOKED SALMON, MANGO SALSA,
NEW POTATOES GF 9.00

CONFIT CHICKEN LEG, COURGETTE, PEA,
MINT + GOATS CHEESE GF 12.00

DUCK CROQUETTE, CARAMELISED
ARTICHOKE, WATERCRESS + APPLE
SALAD, FRESH APPLE GEL 12.00

'QUICHE OF THE WEEK' - INCLUDES 1
SIDE OF YOUR CHOICE V 11.00

POKE BOWL

RICE, GRATED CARROT, EDAMAME BEANS, PICKLED RED
CABBAGE, CUCUMBER, WATERMELON, TOMATO WITH A
SRIRACHA, SOY, SESAME + HONEY DRESSING

SMALL LARGE

PLAIN VG GF DF 7.00 12.00

CHICKEN GF DF 8.00 15.00

HOT SMOKED SALMON GF DF 8.50 16.00

WILD MUSHROOM VG GF DF 8.00 15.00

SIDES

FRENCH FRIES | NEW POTATOES |
SEASONAL VEG 4.00

TRIPLE COOKED CHIPS 6.00

V - VEGETARIAN / CAN BE ON REQUEST
VG - VEGAN / CAN BE ON REQUEST
GF - GLUTEN FREE / CAN BE ON REQUEST
LG - LOW GLUTEN
DF - DAIRY FREE / CAN BE ON REQUEST

FOR MORE INFORMATION ABOUT THE INGREDIENTS IN THE DISHES
PLEASE ASK A MEMBER IF THE TEAM.
PLEASE ADVISE US OF ANY ALLERGIES AS SOME WILL REQUIRE
ADJUSTMENTS

ABBEYGATE CLASSICS

CLASSIC BEEF BURGER 16.00
HOMEMADE PATTY, WHITE BUN, PICKLE, BABY
GEM, TOMATO, CHEESE, FRENCH FRIES

SALT BAKED CELERIAC BURGER VG 15.00
WHITE BUN, PICKLE, BABY GEM, TOMATO,
FRENCH FRIES

PEA + SHALLOT RAVIOLI VG 15.00
PESTO, PARMESAN CRISP

CIDER BATTERED FISH + CHIPS GF 16.00
TRIPLE COOKED CHIPS, CRUSHED PEAS,
TARTARE SAUCE

SUMMER SALADS

CAESER SALAD GF 10.50
BABY GEM, ANCHOVIES, PARMESAN,
CROUTONS, CRISPY BACON

HOT SMOKED SALMON NICOISE GF 10.50
MIXED LEAVES, FRENCH BEANS, BOILED EGG,
OLIVES, TOMATO, CUCUMBER, NEW POTATOES

SINGAPORE NOODLE SALAD VG GF 9.50
VERMICELLI NOODLES, CARROTS, GOGI BER-
RIES. WITH CHICKEN OR MUSHROOMS

GREEK SALAD VG GF 9.50
FETA CHEESE, TOMATOES, CUCUMBER, OL-
IVES, MIXED LEAVES

SANDWICHES

On toasted focaccia. Served until 16:00

HOT SMOKED SALMON, CUCUMBER,
CRÈME FRAICHE 9.00

CHICKEN, AVOCADO, ONION MARMALADE
+ TOMATO 8.00

RAINBOW SALAD, MAYO AND PINK
ONION VG 7.00

BETROOT, COURGETTE, GOATS CHEESE 9.00

AS ALWAYS, WE COMMIT TO USING THE FRESHEST, LOCAL
PRODUCE TO CREATE OUR TASTY, UNCOMPLICATED
DISHES, ALLOWING THE INGREDIENTS TO CHAMPION.
OUR TALENTED HEAD CHEF, MATT, DRAWS INSPIRATION
FOR HIS DISHES FROM SEASONAL PRODUCE AND HIS
COUNTRYSIDE EXPEDITIONS IN HIS TRUSTY VAN 'BIG RED',
AS WELL AS VISITS TO THE IN-LAWS IN IRELAND, HE
INFUSES EACH CREATION WITH A TOUCH OF
AUTHENTICITY AND CREATIVITY.

N°4
RESTAURANT
& BAR

DESSERT

USING SEASONAL FRUITS FROM OUR LOCAL SUPPLIERS

**WHITE CHOCOLATE BLONDIE,
RASPBERRY, SALTED ICE CREAM** 8.00

**SEASONAL BERRY CLAFOUTIS,
HONEYED CERME FRAICHE** 8.00

**BAKED VANILLA CHEESECAKE,
RHUBARB + GINGER GEL** 8.00

AFFOGATO 4.00

SUNDAE 7.00

ETON BERRY MESS

Vanilla ice cream, seasonal berries, meringue +
Chantilly cream

OREO

Vanilla ice cream, crushed Oreo biscuit, chocolate
sauce+ Chantilly cream

LOTUS BISCOFF

Vanilla ice cream, crushed Biscoff biscuit, caramel
sauce + Chantilly cream

PISTACHIO, COCONUT + LIME

Vanilla ice cream, toasted coconut, pistachio
sauce, crystallized lime + Chantilly cream

MILKSHAKE 5.00

MADE WITH VANILLA ICE CREAM + MALTED MILK

VANILLA

CHOCOLATE

OREO

BISCOFF

PISTACHIO

COFFEE

**4 M E
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For more information
about the ingredients in
the dishes please ask a
member of the team.
Please advise us of any
allergies as some will
require adjustments.

TAKE IN MENU

**BUBBLE + SQUEEK BALLS,
WHIPPED FETA** 7.00

**PARMESAN + TRUFFLE TRIPLE
COOKED CHIPS** 7.00

PEA + SHALLOT RAVIOLLI 7.00

**PIGS IN BLANKETS WITH GRAVY
DIP** 7.00

FRENCH FRIES 4.00

POKE BOWL



Rice, grated carrot, edamame beans, pickled red cabbage, cucumber, watermelon and tomato with a sriracha and honey dressing

PLAIN 6.00

CHICKEN 7.00

SMOKED SALMON 7.00

These exclusive dishes are designed to be enjoyed in our screens. All we ask is that you please try not to make a mess, and take your litter to a bin once you've finished.

Made using locally sourced ingredients from St Edmunds Butchers, Infusions, Brown + May Fishmongers and Foskers.

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These dishes are prepared fresh in our kitchen, so expect a short wait after ordering.

Please make our team aware of any allergies we should know about.

**4 M E
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For more information about the ingredients in the dishes please ask a member of the team. Please advise us of any allergies as some will require adjustments.