

NIBBLES

WARM OLIVES PROVENCAL VG GF DF	4.00
TOASTED FOCACCIA v OIL + BALSAMIC	4.00
TOASTED FOCACCIA v PUMPKIN HOUMOUS	4.50
CHORIZO SAUSAGE, TOASTED FOCACCIA	6.00

STARTERS

SOUP OF THE DAY v DF TOASTED FOCACCIA	6.00
PUMPKIN, PARMESAN + BLACKBERRY TARTLET v POACHED EGG, WATERCRESS, PICKLED BLACKBERRY	8.00
GAME PATE APPLE JELLY, TOASTED FOCACCIA	8.50
SMOKED SALMON GF PICKLED VEGETABLES, CAPERS, LEMON	9.00

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
SMOKED SALMON GF DF	8.50	16.00
WILD MUSHROOM VG GF DF	8.00	15.00

SIDES

FRENCH FRIES NEW POTATOES SEASONAL VEG SIDE SALAD	4.00
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V - VEGETARIAN/ CAN BE ON REQUEST
VG - VEGAN / CAN BE ON REQUEST
GF - GLUTEN FREE/ CAN BE ON REQUEST
DF - DAIRY FREE / CAN BE ON REQUEST

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'.

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

MAINS

CLASSIC BEEF BURGER HOMEMADE PATTY, WHITE BUN, PICKLE, BABY GEM, TOMATO, CHEESE, BACON, FRENCH FRIES	16.00
SALT BAKED CELERIAC BURGER VG WHITE BUN, PICKLE, BABY GEM, TOMATO, FRENCH FRIES	15.00
CAESAR SALAD GF BABY GEM, ANCHOVIES, PARMESAN, CROUTONS, CRISPY BACON	10.50
PAN FRIED SEA BASS CHORIZO, RED ONION, NEW POTATOES, TENDERSTEM BROCCOLI, CHERRY TOMATOES, ORANGE REDUCTION, DILL OIL	16.00
KOREAN STYLE FRIED RICE v CABBAGE, ONION, RICE, CHILLI, SPRING ONION, FRIED EGG, ASIAN SLAW ADD CHICKEN +£4	14.00
TOFU BOURGUIGNON v CRISPY FRIED NEW POTATOES, SHALLOTS, CARROTS, MUSHROOMS, RICH WINE SAUCE	16.00
CHICKEN + CHORIZO KEBAB CHICKEN, CHORIZO, RED PEPPER, TOMATOES, FRIES	16.00
SLOW BRAISED FEATHERBLADE OF BEEF BOURGUIGNON SAUCE, CRISPY FRIED NEW POTATOES, SEASONAL GREENS	18.00
No4 SHARING BOARD FOR 2 PUMPKIN TART, GAME PATE, SMOKED SALMON, TOASTED FOCACCIA, WARM OLIVES	25.00

SANDWICHES

ON TOASTED FOCACCIA. SERVED UNTIL 16:00

SUFFOLK HAM, MATURE CHEDDAR	8.00
BBQ CHICKEN, ASIAN STYLE SLAW	8.00
SMOKED SALMON, CREAM CHEESE + CHIVE	8.50
PUMPKIN HOUMOUS + RAINBOW SALAD VG	8.00

NO. 4

RESTAURANT + BAR