

EVENING MENU

3pm - 8pm

No. 4

PREVIEWS

WARM OLIVES PROVENCIAL	£4
TOASTED FOCACCIA <small>V</small>	£4
OIL + BALSAMIC	
SOUP OF THE MOMENT <small>V DF</small>	£6
TOASTED FOCACCIA	
CHICKEN LIVER PATE	£8.5
ONION MARMALADE, TOASTED FOCACCIA	

SHORT REELS

CHICKEN TENDERS	£6
KOREAN SLAW, BBQ SAUCE	
OX CHEEK + POTATO CROQUETTE	£8
MUSTARD MAYO	
WILD MUSHROOM ARANCINI <small>V</small>	£7
GARLIC AIOLI	
FISH GOUJONS	£7
TARTARE SAUCE	
FRIES <small>VG GF</small>	£4

POKE BOWL

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

SMALL	£8.5	LARGE	£16
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CHOOSE ONE TOPPING:

CRISPY FRIED CHICKEN <small>GF DF</small>	SMOKED SALMON <small>GF DF</small>
CHICKEN <small>GF DF</small>	WILD MUSHROOM <small>VG GF DF</small>
AVOCADO <small>VG GF DF</small>	PLAIN <small>VG GF DF</small>

DIRECTOR'S CUTS

Refer to our special's board or ask a member of staff about any current 'Director's Cuts'.

15% OFF YOUR BILL FOR MEMBERS.
ASK STAFF FOR MORE INFO.

CLASSICS

CAESAR SALAD <small>V</small>	£11
BABY GEM, BACON, CROUTONS, ANCHOVIES, PARMESAN, CAESAR DRESSING	
ADD CHICKEN	+£4
GREEK SALAD <small>V</small>	£13
TOMATO, CUCUMBER, OLIVES, PINK ONION, FETA CHEESE	
WILD MUSHROOM & PESTO TAGLIATELLE <small>V</small>	£15
PUMPKIN & SAGE RAVIOLI <small>VG</small>	£16
NO. 4 BEEF BURGER <small>GF</small>	£16
HOMEMADE PATTY, WHITE BUN, PICKLE, BABY GEM, TOMATO, CHEESE, BACON, FRENCH FRIES	

MAIN EVENT

KIMCHI-JJIGAE	£16
KIMCHI STEW, PORK BELLY, RICE, TOFU, MUSHROOM	
CONFIT CHICKEN LEG	£16
CHORIZO, POTATO RÖSTI, SLOW ROASTED PLUM TOMATO, KALE, SALSA VERDE	
FASOLIA YABSA (WHITE BEAN STEW)	
SERVED WITH PAN-FRIED SEA BASS, TENDERSTEM BROCCOLI	£16
SERVED WITH RICE, KALE <small>VG</small>	£15
PAN-FRIED SEA BASS <small>GF</small>	£16.5
NEW POTATOES, TENDERSTEM BROCCOLI, BURNT LEMON BUTTER	

ABBEYGATE CINEMA PRESENTS DISCOVER + DINE:

Experience a curated two-course meal before your film for only £15 per person on selected Tuesdays.

Follow the QR Code to learn more.



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'.

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

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