

MENU

BRUNCH

10:30AM-3PM

EGGS BENEDICT	£12.5
STREAKY BACON, ENGLISH MUFFIN, HOLLANDAISE SAUCE	
EGGS ROYALE	£13.5
SMOKED SALMON, ENGLISH MUFFIN, HOLLANDAISE SAUCE	
AMERICAN STYLE PANCAKES	
STREAKY BACON, MAPLE SYRUP	£12.5
BERRY COMPOTE, YOGHURT	£12
EGGS FLORENTINE ^v	£11.5
SPINACH, ENGLISH MUFFIN, HOLLANDAISE SAUCE	
NO. 4 FULL HOUSE	£15
BACON, SUFFOLK SAUSAGE, HOMEMADE BAKED BEANS, POTATO RÖSTI, TOMATO, WILD MUSHROOM, POACHED EGG, TOASTED SOURDOUGH	
LAURA'S FULL HOUSE ^v	£14
AVOCADO, HOMEMADE BAKED BEANS, POTATO RÖSTI, TOMATO, WILD MUSHROOM, POACHED EGG, TOASTED SOURDOUGH	
GRANOLA, BERRY + YOGHURT POT	£7.5

LIGHT BITES

10:30AM-3PM

BACON BAP	£6.5
BACON & EGG BAP	£7
BACON & SMOKED CHEESE BAP	£7
AVOCADO, MUSHROOM & EGG BAP	£7.5
SUFFOLK SAUSAGE, ONION MARMALADE BAP	£7.5
WARM CHEESE SCONE	£3.5

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'.

CLASSICS

12PM-8PM

CAESAR SALAD ^v	£11
BABY GEM, BACON, CROUTONS, ANCHOVIES, PARMESAN, CAESAR DRESSING	
ADD CHICKEN	+£4
GREEK SALAD ^v	£12
TOMATO, CUCUMBER, OLIVES, PINK ONION, FETA CHEESE	
WILD MUSHROOM & PESTO ^v TAGLIATELLE	£15
PEA & SHALLOT RAVIOLI ^{VG}	£16
NO. 4 BEEF BURGER ^{GF}	£16
HOMEMADE PATTY, WHITE BUN, PICKLE, BABY GEM, TOMATO, CHEESE, BACON, FRENCH FRIES	
BATTERED HADDOCK + CHUNKY CUT CHIPS ^{GF}	£18
CRUSHED PEAS, TARTARE SAUCE, LEMON	

SMALL PLATES

12PM-8PM

CHICKEN TENDERS	£6
KOREAN SLAW, BBQ SAUCE	
OX CHEEK + POTATO CROQUETTE	£8
MUSTARD MAYO	
WILD MUSHROOM ARANCINI ^v	£7
GARLIC AIOLI	
FISH GOUJONS	£7
TARTARE SAUCE	
FRIES ^v	£4

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

No. 4

DINNER

3PM-8PM

SLOW COOKED CONFIT OF DUCK	£18
POTATO RÖSTI, CANNELLINI BEAN CASOLET, SPINACH	
PUY LENTIL SHEPARD'S PIE ^{VG}	£17
OLIVE OIL MASH, GLAZED CARROT	
CHARGRILLED WHOLE SEA BREAM	£20
NEW POTATOES, ANCHOVY BUTTERED BROCCOLI, LEMON, CAPERS	
PORK BELLY	£18
PAK CHOI, RICE	

POKE BOWL

12PM-8PM

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	£12
CHICKEN ^{GF DF}	£8	£15
SMOKED SALMON ^{GF DF}	£8.5	£16
WILD MUSHROOM ^{VG GF DF}	£8	£15

NIBBLES

12PM-8PM

WARM OLIVES PROVENCIAL	£4
TOASTED FOCACCIA ^v	£4
OIL + BALSAMIC	
SOUP OF THE MOMENT ^{v DF}	£6
TOASTED FOCACCIA	
CHICKEN LIVER PATE	£8.5
BACON JAM, CORNICHONS, TOASTED FOCACCIA	

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

No. 4