

FOURTH AND CHURCH

PRIVATE DINING ROOM

Sharing Menu One

Herring, Pickled Red Onion, Dill Oil

Chestnut and Wakame Fritter, Black Garlic and Rosemary Aioli (V)

Confit Leeks, Jerusalem Artichokes Vinaigrette, Hazelnuts, Candied Lemon* (Ve)

Beetroot Cured and Smoked Salmon, Pickled Cucumber, Golden Beetroot, Buttermilk

Crispy Sprouts, Preserved Citrus Glaze, Parsnip, Chestnut, Pancetta*

Celeriac Fondant, Buckwheat Duxcelle, Toasted Yeast, Roasted Onion, Caramelised Apple Miso,
Parsnip Crisps (Ve)

Roast Guinea Fowl, Kabucha Squash, Pain D'Epice, Puy Lentils

Roasted Carrots, Medjool Dates, Pumpkin Seeds, Mustard Greens, Cultured Kohlrabi (ve)

Choose a dessert each on the day

Chocolate Creameux, Sherry Cask Brandy Macerated Clematines

Or

Turon Parfait, Fried Almond Milk* (Ve)

Add a selection of Three Cheeses, Pickles, Fennel and Poppy Seed Flatbread @£22 Per Board

(V) Vegetarian (Ve) Vegan *Contains Nuts.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs we operate a small kitchen and we cannot guarantee that any item will be free from unintentional allergens

A discretionary service charge of 12.5%, will be added to your bill.

We partner with Justlife Foundation. Justlife supports people experiencing homelessness in Temporary Accommodation to make their stays short, safe and healthy and to build brighter futures beyond it. A discretionary £1 donation will be added to your bill and directly donated to Justlife. Please let us know if you would like us to remove this.



FOURTH AND CHURCH

PRIVATE DINING ROOM

Sharing Menu Two

Choice of Sparkling / Beer / Sherry /Alcohol Free Drink

Sourdough Bread, Olive Oil, Smoked Almonds (GF), Olives (GF)

Muhammara, Green Harissa, Walnuts* (Ve)

Chestnut and Wakame Fritter, Black Garlic and Rosemary Aioli (V)

Confit Leeks, Jerusalem Artichokes Vinaigrette, Hazelnuts, Candied Lemon* (Ve)

Beetroot Cured and Smoked Salmon, Pickled Cucumber, Golden Beetroot, Buttermilk

Crispy Sprouts, Preserved Citrus Glaze, Parsnip, Chestnut, Pancetta*

Ricotta, Cultured Cranberries, Honey Fermented Garlic, Crispy Sage (V)

Celeriac Fondant, Buckwheat Duxcelle, Toasted Yeast, Roasted Onion, Caramelised Apple Miso,
Parsnip Crisps (Ve)

Roast Guinea Fowl, Kabucha Squash, Pain D'Epice, Puy Lentils

Roasted Carrots, Medjool Dates, Pumpkin Seeds, Mustard Greens, Cultured Kohlrabi (Ve)

Choose a dessert each on the day

Chocolate Creameux, Sherry Cask Brandy Macerated Clematines
Or

Turon Parfait, Fried Almond Milk* (Ve)

Add a selection of Three Cheeses, Pickles, Fennel and Poppy Seed Flatbread @£22 Per Board

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