

# FOURTH AND CHURCH

RESTAURANT | WINES

## PRIVATE DINING ROOM

### Sharing Menu Two

#### Choice of Sparkling / Beer / Sherry /Alcohol Free Drink

Sourdough Bread, Olive Oil, Smoked Almonds, Olives

Red Pepper Muhammara, Green Harissa, Walnuts. (Ve)

Crispy Oyster Mushrooms, Confit Garlic Aioli (Ve)

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Beetroot Cured Salmon, Pickled Apple and Kohlrabi, Everything Spice

Chestnut Ham, Sprout & Citrus Slaw, Caramelised Chestnuts, Cultured Cranberry

Confit Squash, Quince Mostada, Mint Labne, Black Olive Crumb (V)

Confit Leeks, Jerusalem Artichoke Vinaigrette, Hazelnut (Ve)

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Celeriac Fondant, Celeriac & Toasted Yeast, Roasted Shallots and Chestnuts, Salsa Verde (Ve)

Cumbrian Chicken Breast, Parsnip Dahl, Roasted Savoy, Tamarind, Date and Coconut Chutney

Cauliflower, Macadamia Dukkah, Clementine & Pomegranate Salsa (Ve)

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#### *Choose a desert each on the day*

Hazelnut & Orange Polenta Cake, Pear, Creme Diplomat (gf)

Pomegranate Parfait, Pineapple & Jalapeno Salsa (ve)

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

(V) Vegetarian (Ve) Vegan

Please notify us of any allergies.

Due to the varied ingredients used, which are intrinsic to the dishes themselves, we cannot remove or replace elements. We are happy to talk through what may be suitable recommendations.

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

