

Fourth & Church

Purveyors of flavour

Restaurant - Wine bar - Wine shop

Breads and snacks

- Bread selection, herb butter or olive oil (v) 3.50 Catalan smoked almonds (v) 4.00
Mixed Empeltre and Arbequina olives, herbs (v) 3.50 F&C Pickled Vegetables (v) 3.50
Manzanilla olives, brined with orange and fennel seed (v) 3.50
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Cold dishes/Tapas

- Aubergine caponata, pistachio dukkha and mint (v/gf) 5.00
Labne, tahini, saffron pickled fennel, Aleppo chilli, chicory and pomegranate salad (v/gf) 7.50
Roasted & raw cauliflower, vadouvan spice, almonds, caper dressing, salted yolks (v) 6.50
Spicchio del Valpolicella, pomegranate, ricotta, torn herbs 7.00
Chicken liver parfait, cornichons and pickled grapes 7.50
Loch Duart Salmon, lightly pickled beetroot, jasmine tea, cucumber 8.95
Ceviche of bream, sweet potato, blood orange, red meat radish, shiso 8.95
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Hot dishes/Tapas

- Octopus and chorizo tacos, mole black beans, pineapple and Jalapeno salsa, crema 9.95
Crispy pork belly, lentils du puy, new season rhubarb, lovage 8.95
Beef kefta mkaouara, tomatoes, dates, tenderstem broccoli, zoug 8.95
Ricotta gnocchi, pea puree, pea shoots, Graceburn cheese, black garlic oil (v) 8.50
Roasted kaboucha squash, Roscof soubise, parsley root, black olive crumbs, smoky pecans (v) 7.95
Seared aubergine, soy and shiitake braised fennel, leeks, kimchi furikake (v) 7.95
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Hot & cold sandwiches, cheese and desserts overleaf



Please let us know if you have any dietary restrictions.
Service not included, except for tables over 6 people,
where a discretionary 10% is added.
www.fourthandchurch.com

Charcuterie

Salsichon Serrano, F&C pickles 6.50

Smoked Speck, pickled Artichoke 7.00

Crudo Veronese, pickled pear 7.50

Selection of four of our favorite artisan cured meats, pickles and condiments 13.95

Hot and Cold Sandwiches

Hot salt beef sandwich, mustard mayonnaise, chrain and house pickles 8.95

Hot spicy merguez lamb sausage baguette, F&C harissa, caramelised onions 8.95

Hot F&C falafel focaccia with pickles, tomato and preserved lemon chutney (v) 6.50

Crispy chicken, Parmesan mayonnaise, little gem and pickled pink onion in Ciabatta 6.50

Gravadlax open sandwich on rye with cucumber and caperberries 8.50

Artisan Cheese

Cashel Blue, brandied figs (Tipperary, blue, cow) 6.75

Lincolnshire Poacher, F&C pickles (Lincolnshire, cow) 6.75

Sinodun Hill, pickled pear (Oxfordshire, raw, goat) 6.75v

Gubbeen, mustard fruits (County Cork, cow) 6.75

Selection of four artisan cheeses 13.95

Desserts

Chocolate Marquise, salt caramel, crème fraiche (gf) 5.00

Honey Brulee, pistachio and rose tuille 5.00

Treacle Tart, crème fraiche 4.00

Lemon posset, roasted Yorkshire rhubarb, lemon shortbread 5.00



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