

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

Crostini

Please ask your server or check the blackboard

Charcuterie

Salsichon Serrano, F&C pickles 6.50
Smoked Speck, pickled pears 7.00
Crudo Veronese, pickled pear 7.50
Selection of **four** of our favorite artisan cured meats, pickles and condiments 13.95

Tapas/ Cold dishes

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

Hot tapas, 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.
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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

Braised beef cheek, cep jus, bone marrow butter, shoestring potatoes, radishes, tarragon 9.50

Artisan Cheese

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

Manchego Añejo, pickled pear (La Mancha, sheep) 6.75

Ines brick, pickled pear (Staffordshire, raw, goat) 6.75

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

Lemon posset, roasted Yorkshire rhubarb, lemon shortbread 5.00

Honey brulee, pistachio and rose tuile 5.00

Treacle Tart, crème fraiche 4.00



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