

FOURTH AND CHURCH

SEASONAL SET MENU

The Set Menu is to be taken by the whole table £50 per person

Wine Pairing £50 per person

To Start

Buffalo Fried Cauliflower, Hot Honey Butter, Buttermilk Blue Cheese (v)
Clairette de Die, Raspail, Jean-Claude & Fils, NV, Cuvée Brut, Rhône

To Follow

Stone Bass Crudo, Cultured Rhubarb, Blood Orange, Shiso
Godello, Polvorete, Emilio Moro, 2025, Bierzo, Spain

or

Burrata, Saffron and Preserved Lemon Poached Kohlrabi, Mint and Pistachio
Chermoula* (v)
'Il Gruccione' Nunzio Ghiraldi, 2024, Lugana, Italy

Main Course

Beef Bavette, Roasted Carrot, Beef Fat, Carrot Top Adjika, Candied Pumpkin Seeds
Vacqueyras, Seigneur du Réveil, 2022, Rhône, France

or

Artichoke and Sorrel Gnocchi, White Onion and Parmigiano Reggiano Crema, Chard,
Braised Haricot (v)
Amontillado, Colossia, Sanlúcar de Barrameda, Spain

Dessert

'Malt & Pepper', Malted Ice-cream, Puffed Rice, Shortbread, Peppered Caramel (Ve)
Cream, Cruz del Mar, Cesar Florido, Chipiona, Spain

or

Vanilla Poached Apple, Gingerbread, Lemon Mascarpone, Salted Caramel Ice Cream
Boal, H M Borges Boal 10 Year Old, Madeira, Portugal

Cheese Supplement

A Selection of British and European Cheeses, Pickles, Fennel and Poppy Seed Flatbread

Two Cheeses 14 *or* Three Cheeses 20

*(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.

