

the **FOUR** EVENING

Served Thursday to Saturday from 6 - 9pm

We have a mix of fish, meat, vegetarian and vegan dishes for you to savour. They are perfect enjoyed with a glass of wine if you're peckish, to share or indulge in several dishes together and make an evening of it!

SMALL

New Forest Asparagus with Romesco sauce & toasted almonds **£7.50 VE GF**

Fava Bean Dip, topped with sesame seeds, sumac & fresh mint with rosemary focaccia **£5 V**

LARGE

Spicy Chipotle Pulled Jackfruit Sausage Roll, red cabbage, celeriac & coriander slaw, roasted garlic aioli & cucumber sweet pickles **£10 VE**

Local Mackerel Salad with grilled courgette, fennel, chicory with a citrus & fennel dressing **£13 GF**

Plates

Crispy British Potatoes with harissa mayo, chimmichurri & feta **£6.50 V GF**

Manchego & Parsnip Arancini Balls with spicy tomato jam, topped with freshly shaved Manchego **£7.50**

Roasted Red & Golden Beetroot Salad served warm with rosary goats cheese rolled in sumac, sesame and onion seeds & burnt orange **£13 V GF**

Lamb & Chorizo Meatballs with a rich, tomato & olive sauce **£12 GF**

Boards

No. 1 **THE CATALAN**

Spanish Gordal Olives & Boquerones
£6 GF

No. 2 **THE CHEESE**

The Four specially selected cheeses served with chutney, pickles & crackers
£17 (GF OPTION AVAILABLE)

No. 3 **THE CHARCUTERIE**

The Four hand-picked cured meat selection
£16

No. 4 **THE VEGAN**

Mixed crudites, roasted cherry tomatoes, seasonal dips, olives & fresh focaccia
£16 VE

BREAD

Selection of warm local bread **£5 V**

SOMETHING SWEET

Passion Fruit & Lime cheesecake with a sesame granola **£7.50**

Tonka Bean & Chocolate Delice with pistachio praline and choc crumb **£7.50**

All our food is made fresh to order, at busy times please bear with us

^Contains nuts. †Fish dishes may contain small bones. If you have any questions, allergies or intolerances, please let us know before ordering.
V = made with vegetarian ingredients VE = made with vegan ingredients GF = made with gluten free ingredients

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