

the **FOUR** WINTER EVENING

Served Thursday to Saturday from 5.30 - 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!

Feeling Peckish?

Spanish Gordal Olives our legendary plump, juicy Spanish olives **£5 V GF**

Fava Bean Dip, topped with carrot pickle, served with focaccia **£6 VE GF***

Plates

Boquerones white marinated Spanish anchovies **£5 GF**

Grilled 6oz flat iron steak with red chimmichurri & crispy onions **£13 GF**

Citrus steamed clams with fresh herbs & white wine broth **£10 GF**

Prawns a la plancha whole king prawns with shaved fennel & aoili **£10 GF**

Crispy British Potatoes with truffle Manchego & tarragon mayo **£7 V**

Butter roasted tenderstem broccoli with spiced cashew dukka **£7 GF**

Confit Garlic Arancini Balls with puttanesca salsa, Manchego cheese & sage **£7.50 V**

Charred Mediterranean style salad with aubergine, courgette, beef tomato, red onions, rocket & spinach pesto dressing **£7.50 VE GF**

At the bar

THE CHEESE

A selection of artisan cheeses available to choose from our bar, served with chutney, pickles & crackers **Individually priced**

THE CHARCUTERIE

The Four hand-picked cured meat board **£16**

BREAD

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

SOMETHING SWEET

Peanut Butter Cheesecake with a digestive base, rich peanut butter cheesecake filling, topped with fudge icing & Lion Bar shavings **£6**

Lemon & Matcha Shortcake with a buttery shortcake base, ripple of cream cheese frosting and dusting of natural matcha powder. **£6**

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 GF* = gluten free option available

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