

# Fourth & Church

Exciting wines and delicious foods - enjoy them at our place or take something special home

## DINNER MENU

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### Breads, bites, pinchos and crostini

Bread selection- Herb butter or olive oil 2.75

(Gluten free bread, oatcakes available)

Catalan smoked almonds (v) 3.50

Manzanilla olives, orange and chilli (v)  
2.50

Gordal olives, cumin & cultured chilli (v)  
2.50

Pinchos- Please ask your server or see the  
blackboard 2.75 pair

Crostini- Please ask your server or see the  
blackboard 3.50 pair

Marinated Cantabrian Anchovies, piquillo  
peppers, caperberries 6.50

Jose gourmet tinned sardines, toasts, herbs,  
salsa verde 7.50

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### Artisan Cured Meats

Veronese Culatello, F&C pickled pear 6.50

Coppa-Sardinia, F&C pickles 6.50

Spicchio del Valpolicella, herbs, olive oil  
(cured shoulder, mountain pigs) 6.95

Selection of four artisan cured meats 13.95

### Artisan Cheeses

Colston Bassett, Mustard fruits  
(Nottinghamshire, Blue, cow) 6.50

Innes Brick, pickled plum  
(Staffordshire, raw, goat) 6.50

Lincolnshire Poacher, mustard fruits  
(Lincolnshire, hard, cow) 6.50

Selection of four artisan cheeses 13.95

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### Dishes to share – we recommend 2-3 per person

#### Cold dishes

Roasted heritage carrots and red lentil mash, pistachio dukkah 4.50

Ham hock and confit turkey terrine with mulled wine pickled parsnips 5.50

Chicken liver parfait and pickled grapes 6.00

Roasted and raw cauliflower, vadouvan spice, almonds capers and salted yolks (v) 6.00

Salmon and beetroot gravadlax, dill crème fraiche, cucumbers and caperberries 7.95

Scallop crudo, apple butter, pickled Jerusalem artichokes 7.95

#### Hot dishes

Smoked haddock brandade, fennel, black olives and boiled egg 6.00

Cep and field mushroom gratin, chestnuts and cabbage 6.50 (v)

Parmesan polpete meatballs, pinenuts and golden raisins, rosemary gremolata 7.50

Slow cooked chorizo, chickpeas, piquillo peppers and 7.95

Semolina and walnut fritters, spiced winter squash, olives and sumac 7.50

Confit duck leg, orange braised endive and green beans, praline sauce 12.95

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Service not included except for tables over 6 people where a discretionary 10% is added

