

À LA CARTE

NIBBLES

- Olives 2
- Homemade bread 3
- Homemade bread and olives 4

STARTERS

- Soup of the day, with fresh homemade bread (v) 5
- Rillette of duck with confit of cranberries & celeriac rosti 6.5
- Sloe gin & beetroot cured salmon served with fennel, caper and roasted cherry tomato (gf) 6.9
- Candied beets with red chicory, feta, mint, toasted walnut & lemon oil (v, gf) 6.3
- Smoked mackerel paté with pickled cucumber & griddled sourdough 6.3

MAINS

- Slow roasted pork belly served with buttered carolo nero, potato dumplings & shallots in apple cider sauce 16.25
- Roast rump of lamb, served with pomme anne; roasted heritage carrots, black garlic, spinach purée & port jus (gf) 16.25
- Fillet of sea bass with sherry infused clam chowder, crushed new potatoes & pettis pois 13.50
- Porterhouse steak with triple cooked chunky chips & fresh spring greens (gf) 15
- Forrest tagliatelle of wild mushrooms (v) 12
- Beetroot wellington with a purple kale pesto & charred broccoli (ve) 12.95

SIDES

- Mixed baby leaves 2.5
- Skinny fries 2.5
- Chunky chips 3
- Seasonal veg 3
- Minted pettis pois 2.5
- Garlic Sautéed Spinach 3

DESSERTS

- Dark chocolate parfait with trio of raspberries (v, gf) 7
- Carrot & pear cake with mascarpone & crushed pistachios (v) 6.5
- Apple & blackberry crumble with poached rhubarb & tonka bean custard (v) 6.5
- A selection of ice cream & sorbets (v, ve, gf) 4
- No.4's cheese board - a range of the best cheeses in the West Country (v) 6.3
- Beetroot, cherry & toasted almond brownie (ve) 6.3
- Add a scoop of vanilla ice cream 1