



Breads and snacks

Bread selection, herb butter or olive oil 2.75

Catalan smoked almonds (v) 4.00

Gordal olives, cumin & cultured chilli (v) 3.00

Manzanilla Olives, brined with orange and fennel seed (v) 3.00

Cold dishes/Tapas

Butterbean humous, smoky aubergine, za'atah (v) 5.00

Roasted and raw cauliflower, vadouvan spice, almonds, caper raisin dressing and salted yolks (v) 6.50

Loch Duart Salmon and beetroot gravadlax, bloody Mary, horseradish crème fraiche, pickled cucumber and celery 8.50

Beef tartare, emulsion of Cacklebean egg yolks, marinated artichokes & nori crispbread 8.95

Duck rillettes, pickled apricots, pomegranate and parsley 7.50

Chicken liver parfait, sherry pickled grapes, cornichons and toast 7.50

Hot dishes/Tapas

Seared octopus, salsify, fennel, orange and XO sauce 8.95

Braised baharat beef balls, red peppers, chickpeas, rose harrissa, walnuts 8.50

Sweet potato cakes, bok choy, blackbean and sesame, pickled shitakes, fried garlic (v) 7.95

Braised lamb breast, salsa rosso, spring greens, roasted aubergine and cumin 8.50

Potato gnocchi, broad beans, pinenuts, smoked ricotta, peashoots, carrot and preserved lemon (v) 8.50

Pork belly, Jersey Royal potatoes, Jamon vinaigrette, courgettes, migas, pea puree 7.95

Roasted English asparagus, Parmesan, chestnut tapenade, hazelnuts (v) 6.95

Fried chicken, raita, watermelon, cultured chilli and mouli salad 9.50

Hot & cold sandwiches, cheese and desserts overleaf



Please let us know if you have any dietary restrictions.
Service not included, except for tables over 6 people,
where a discretionary 10% is added.
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Charcuterie

Salsichon Serrano, F&C pickles 6.50

Spicchio del Valpolicella, torn herbs, extra virgin olive oil 6.50

Selection of four of our favorite artisan cured meats, pickles and condiments 13.95

Hot and Cold Sandwiches

Hot F&C falafel baguette with pickles, tahini yogurt sauce and rocket (v) 7.50

Crispy chicken, Parmesan mayonnaise, little gem and pickled pink onion baguette 6.00

Crispy Mullet, preserved lemon aioli, tomato, sumac and chilli 7.95

Gravadlax sandwich on rye with dill crème fraiche and caperberries 7.95

Artisan Cheese

Colston Bassett Stilton, mustard fruit (Nottinghamshire, blue, cow) 6.50

Innes Brick, pickled grapes (Staffordshire, raw & vegetarian, goat) 6.50

Lincolnshire Poacher, F&C pickles (Lincolnshire, cow) 6.50

Baron Bigod, pickled pear (Suffolk, cow, soft) 6.50

Selection of four artisan cheeses 13.95

Desserts

Vanilla panna cotta, poached rhubarb, warm biscotti 4.00

Treacle Tart, crème fraiche 4.00

Chocolate Marquise, pistachio and apricot 4.00

Lemon posset, gooseberry & elderflower streusel 4.00



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