# FOURTH AND CHURCH

RESTAURANT | WINES



#### **EVENING**

### **Snacks**

Gordal Olives, Cultured Chili, Sesame 4.5 Catalan Smoked Almonds 4.5
Caerphilly, Leek and Pork Croquette, Cranberry Mustard 3.5 (each)
Whipped Cod's Roe, Old Bay Crisps, Chives 5.5
Ortiz Anchovies, Manzanilla Olives, Pickled Red Onions 8
Muhumara, Zatar, Lavash (ve) 7
Crispy Sprouts, Preserved Citrus, Chestnuts (ve) 7.5
Iberico De Bellota Paleta 10
Sourdough, Extra Virgin Olive Oil 4.5

# **Small Plates**

Chestnut Fed Galician Ham, Smoked Almond, Compressed Melon 9.5

Shaved and Roasted Cauliflower, Vadouvin, Caper Raisin, Almonds (ve) 8.5

Cime Di Rapa, Pomegranate, Preserved Orange, Tapenade, Crispy Shallot (ve) 7.5

Colston Bassett Mousse, Cultured Cranberries, Walnut Praline, Endive (v) 11

Porcini and Madeira Parfait, Pickled Mushrooms, Toasted Focaccia (ve)\* 11.5

Lemon Cured Trout, Everything Spice, Cultured Red Cabbage Ketchup, Fennel Watercress 11.5

Salt Beef, Pickled Carrots, Homemade Crisps, Smoked Egg Yolk, Housemade HP Sauce 12.5

Glazed Koji Roasted Beetroots, Tahini, Green Harissa (ve) 10.5

# Larger Plates

Sweet Potato Cromesquis, Apple and Shallot Agodulche, Kombucha Squash, Walnut and Parsley Pesto (v) 19.5

Roasted Chicken, Tarragon Mushroom, Glazed King Oyster, Salsify, Brown Butter Jus Gras 22

Roasted Pork Loin, Pear, Celeriac Fondant, Perry Sauce 21

Seared Cod, Crab Bisque, Kohlrabi Socca Fritter, Confit Fennel, Saffron Rouille 24



