

# FOURTH AND CHURCH

RESTAURANT | WINES

## SET LUNCH MENU

(Available 12-3 pm Wednesday-Saturday)

### Aperitif

Sherry Flight - Three Glasses 15  
Manzanilla, 'Gabriela' Barrero NV 7  
Champagne Gallimard Reserve NV 13.5  
Floranis, Anis Gras 8

### Snacks

Iberico De Bellota Paleta 10  
Pork, Ginger and Spring Onion Croquette,  
Gooseberry, Kimchi Ketchup 4 (each)  
Ortiz Anchovies, Gordal Olives 8  
Sourdough, Extra Virgin Olive Oil 5

### To Start

Purple Sprouting Broccoli, Whipped Ricotta, Preserved Orange Dressing (V)

*Or*

Smoked Mackerel Rillettes, Garlic Lavash, Apple Ketchup

*Or*

5 Spice Pork Shoulder, Pear Kimchi, Peanuts

### Main Course

Herb Gnocchi, Brown Butter and Pea, Artichoke Crisps (V)

*Or*

Orange Glazed Chicken, Confit New Potatoes, Fennel, Miso Butter Sauce

*Or*

Fried Plaice, Brown Butter Pea Puree, Salted Vinegar Masa, Citrus Aioli

### Extras

Fried Cauliflower, Apple Ketchup, Roasted Carrots, Fenugreek, Pumpkin Seed Oil (Ve) 9

Chestnut Fed Galician Ham, Chestnut Croutes, Courgette & Mustard Seed kraut, Blueberry Shabat 11

Roasted Beetroot, Pickled Beetroot, Cashew Miso, Kombu Salsa Verde, Cocoa (Ve) 10.5

### Desserts

Poached Rhubarb, Orange Mascarpone Cream, Gingerbread (V)

*Or*

Affogato, Pedro Ximinez Sherry

*Or*

A duo of Neal's Yard Dairy Cheeses

2 Courses for £20   ○   3 Courses for £24

Table Talk, A charity promoting food education and life skills for Sussex youth. A £1 Voluntary donation will be added to your bill and directly donated to Table Talk Sussex. You do have the option to remove this donation if you prefer.



(V) Vegetarian (Ve) Vegan Please notify us of any allergies.  
Due to the varied ingredients used, which are intrinsic to the dishes themselves, we cannot remove or replace elements. We are happy to talk through what may be suitable recommendations.

A discretionary service charge of 12.5%, will be added to your bill.

