

# FOURTH AND CHURCH

RESTAURANT | WINES

## PRIVATE DINING ROOM

### Dinner Sharing Menu

Tahini, Carrot XO, Lavash (Ve)

Cornmeal Fried Oyster Mushrooms, Confit Garlic Cream (Ve)

Sourdough Bread, Olive Oil

Chestnut Fed Galician Ham, Celeriac Remoulade, Radicchio, Fig Vinaigrette

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

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

Corn Crusted Chalkstream Trout, Seared Pineapple Salsa, Hibiscus Crema, Ancho Chilli

Porcini and Madeira Parfait, Pickled Mushrooms, Toasted Focaccia (Ve)

Braised Lamb Shoulder, Pomegranate Molasses, Aubergine, Cultured Zoug, Baharat

Salt Baked Celeriac, Wakame, Persimmon Ketchup, Charred Spring Onion and Shiso Salsa Verde (Ve)

Roasted Hispi Cabbage, Rose Harissa, Feta, Medjool Dates, Sumac Red Onions (V)

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### *Choose a desert each on the day*

Chocolate Delice, Chocolate Soil, Brandied Cherry Ice Cream

(Brandied Cherries supplied by our wonderful neighbours Audrey's Chocolates, Holland Rd)

Or

"Mont Blanc" of Chestnut, Agen Prune, Pedro Ximenez (Ve)

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Add a selection of Three Cheeses, Pickles, Fennel and Poppy Seed Flatbread @£22 Per Board

£45 per person

(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.

