

Breads and snacks

- Bread selection, herb butter or olive oil (v) 3.50 Catalan smoked almonds (v) 4.00
Mixed Empeltre and Arbequina olives, herbs (v) 3.50 F&C Pickled Vegetables (v) 3.50
Manzanilla olives, brined with orange and fennel seed (v) 3.50
-

Cold dishes/Tapas

- Aubergine caponata, pistachio dukkha and mint (v/gf) 5.00
Labne, tahini, saffron pickled fennel, Aleppo chilli, chicory and pomegranate salad (v/gf) 7.50
Roasted & raw cauliflower, vadouvan spice, almonds, caper dressing, salted yolks (v) 6.50
Spicchio del Valpolicella, pomegranate, ricotta, torn herbs 7.00
Chicken liver parfait, cornichons and pickled grapes 7.50
Loch Duart Salmon gravadlax, lightly pickled beetroot, jasmine tea, cucumber 8.95
Ceviche of bream, sweet potato, blood orange, red meat radish, shiso 8.95
-

Hot dishes/Tapas

- Confit duck tacos, tomatillo, roasted shallots, kale, pumpkin seeds and marjoram 9.95
Beef kefta mkaouara, tomatoes, dates, tenderstem broccoli, zoug 8.95
Ricotta gnocchi, pea puree, pea shoots, Graceburn cheese, black garlic oil (v) 8.50
Roasted kaboucha squash cakes, Roscof soubise, parsley root, black olive crumbs, smoky pecans (v) 7.95
Seared aubergine, soy and shiitake braised fennel, leeks, kimchi furikake (v) 7.95
Crispy squid, broad beans and chickpeas, roasted red pepper, saffron aioli 9.95
-

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.
www.fourthandchurch.com

Charcuterie

Salsichon Serrano, F&C pickles 6.50

Crudo Veronese, pickled pear 7.50

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

Hot and Cold Sandwiches

Hot salt beef sandwich, mustard mayonnaise, chrain and house pickles 8.95

Hot spicy merguez lamb sausage baguette, F&C harissa, caramelised onions 7.95

Hot F&C falafel focaccia with pickles, tomato and preserved lemon chutney (v) 6.50

Crispy chicken, Parmesan mayonnaise, little gem and pickled pink onion in Ciabatta 6.50

Gravadlax open sandwich on rye with cucumber and caperberries 8.50

F&C Church Lunch Plate - seasonal salads, bread and chive butter with:

F&C cured gravadlax, cucumber and caperberries 8.95

Cured meats from Italy and Spain with F&C pickles 8.95

Aubergine caponata, pistachio dukkha and mint (v) 7.95

Artisan Cheese

Brunswick Blue, brandied figs (Devon, blue, sheep) 6.75

Montgomery's Cheddar, mustard fruits (Somerset, raw, cow) 6.75

Tymsboro, pickled grapes (Somerset, raw, goat) 6.75

Gubbeen, pickled pear (County Cork, cow) 6.75

Selection of four artisan cheeses 13.95

Desserts

Chocolate Marquise, salt caramel, crème fraiche (gf) 5.00

Honey Brulee, pistachio and rose tuille 5.00

Treacle Tart, crème fraiche 4.00

Lemon posset, roasted Yorkshire rhubarb, lemon shortbread 5.00



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.
www.fourthandchurch.com