## FOURTH AND CHURCH

RESTAURANT | WINES

## PRIVATE DINING ROOM

## Lunch Sharing Menu

Preserved Lemon Hummus, Za'atar Chickpeas, Lavash (Ve)

Cornmeal Fried Oyster Mushrooms, Confit Garlic Cream (Ve)

Sourdough Bread, Olive Oil

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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)

Orange Glazed Mackerel, Smoked Soy Butter, Herb and Radish Salad

Slow Cooked Pork, Mussel Escabeche, Salsify, Black Garlic Aioli, Smoked Almonds

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, Coffee and Hazelnut Tart

Or

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

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

£35 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.