

FOURTH AND CHURCH

RESTAURANT | WINES

VALENTINE'S WEEK CHEF'S SELECTION MENU

Aperitivo

Pago de Tharsys Cava Brut Rosado

To Start

Smoked Cod's Roe Pani Puri, Cultured Rhubarb, Chaat Masala Chickpeas

Or

Fenugreek Roasted Carrot Pani Puri, Cultured Rhubarb, Chaat Masala Chickpeas (Ve)

(Ve)

To Follow

Spiced Pineapple Glazed Chalkstream Trout, Seared Pineapple Salsa, Hibiscus Crema, Ancho Chilli

Or

Pastrami Sweet Potato, Preserved Plum, Lovage Oil, Red Endive, Smoked Leek (Ve)

Main Course

Braised Lamb Shoulder, Pomegranate Molasses, Aubergine, Cultured Zoug, Preserved Lemon Labneh

Or

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

Cheese

Riseley, Maple and Preserved Plum, Pecans

Dessert

Chocolate Delice, Chocolate Crumb, Brandied Cherry Ice Cream

Or

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

Dinner £50 per person - Wine Pairing £45 per person

Set Menu to be taken by the whole table

Love Food - Share Food- Fighting Food Poverty In Brighton & Hove
A £1 Voluntary donation will be added to your bill and directly donated to FairShare 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.