

FOURTH AND CHURCH

RESTAURANT | WINES

SEASONAL SET MENU

To Start

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

Or

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

Ortega Skin Contact, Westwell Estate, 2022, Kent, England

To Follow

Stone Bass Veronique, Fennel, Red Grape, Vermouth and Tarragon

Arneis, Agricola Matteo Correggia, 2022, Roero, Piedmont, Italy

Or

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

Savagnin, Domaine de Sainte Marie, 2013, Côtes du Jura, France

Main Course

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

Garnacha, 'El Berrakin', Daniel Ramos, 2022, Gredos, Spain

Or

Roasted Heritage Carrots, English Asparagus, Macadamia Ajo Blanco, Maple Advieh (ve)

Rkatsiteli, Orgo, 2022, Kakheti, Georgia

Cheese

Gubbeen, Preserved Plum, Pecans

Montlouis Moelleux, Domaine François Chidaine, 2016, Loire, France

Dessert

Chocolate, Coffee and Hazelnut Tart

Cream, 'Cruz del Mar' Chipiona, Jerez, Spain

Or

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

Pedro Ximenez, Emilio Hidalgo, NV, Jerez, Spain

Dinner at £50 per person

Wine Pairing at £50 per person.

Set Menu to be taken by the whole table.



(V) Vegetarian (Ve) Vegan Please notify us of any allergies. *Contains Cashew Nuts.
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.