

# No.4 Restaurant & Bar

Monday - Saturday: 10am - 9pm  
Sunday/Bank Holidays: 11am - 7pm

## About Us

No.4's menu is passionately created by the restaurant's Red Seal certified chef, Alex Rotherham. Alex, born and raised in Vancouver, specialises in Canadian West Coast cuisine blending foods from around the world to create an eclectic range of culinary delights. We use local meats and sustainable seafood and our breads are made by a local artisan baker exclusively for No.4.

## Start & Share

<b>Sweet Potato and Leek Soup</b> 	£4¾
Served with oatmeal whole wheat bread	
<b>Pad Pak Boong</b> 	£5¾
Sautéed water spinach with spicy chillies, garlic, and soy sauce.	
<b>Garlic Cheese Bread</b> 	£6
Cuban bread with garlic butter, cheddar, mozzarella and fresh herbs	
<b>Poutine</b>	£6
A Canadian classic, chips covered in cheddar cheese curds and chicken gravy	
<b>King Prawn Tacos</b>	£7
In soft flour tortillas with red cabbage coleslaw, guacamole and a spicy tomato sauce	
<b>Halloumi Tacos</b> 	£6¾
In soft flour tortillas with red cabbage coleslaw and roquette	
<b>Falafel Tacos</b> 	£6½
In soft flour tortillas with black bean salsa, iceberg lettuce, a spicy tomato sauce and guacamole	
<b>Avocado Toast</b> 	£5
Guacamole, water chestnuts and cucumber on oatmeal whole wheat bread	
<b>Smoked Salmon Dip</b>	£7
A rich dip with cheddar and mozzarella cheese. Served with Cuban garlic bread	
<b>Seafood Bake</b>	£7
Mussels, prawns, and smoked haddock with vegetables in a garlic white wine sauce, topped with cheese. Served with Cuban bread	
<b>Moroccan Shakshuka</b> 	£6
Poached eggs in a Ras el Hanout spiced tomato sauce with red peppers, fried onions and roasted mushrooms. Served with oatmeal whole wheat garlic bread	
<b>Sweet Potato Fries</b> 	Large £3¾
With fresh herbs and spices	Small £2
<b>Skinny Cut Chips</b> 	Large £3¾
With fresh herbs and spices	Small £2

## Salads

<b>Tomato and Cheese Curd</b> 	£6
With roquette, red onion, and a mustard vinaigrette	
<b>Asian Noodle</b> 	£6
Rice noodles with bean sprouts, cabbage, carrot, daikon, onion, dried cranberries, water chestnuts, cucumber and cashews in a sweet chilli dressing	
<b>Warm Cavolo Nero Kale</b> 	£6
Cavolo nero with toasted almonds, Portobello mushrooms, red and spring onion, croutons and a sherry vinaigrette	
<b>Alpha Omega</b> 	£6
Mixed seeds, cashews, mixed lettuce, red pepper, red and spring onion, and a sweet chilli dressing	
<b>Add to any salad:</b>	
Grilled Chicken	£3
Garlic Prawns	£3¾
Grilled Flat-Iron Steak	£4¼
Tofu 	£2½

## Big Bowls

<b>Teriyaki</b> 	£9
Sautéed mixed vegetables, spicy yoghurt and red cabbage coleslaw. Served on boiled rice	
<b>Garlic Seafood</b>	£12
With king prawns, mussels and smoked haddock in a roasted garlic cream sauce. Served on boiled rice	
<b>Smoked Haddock</b>	£12
In a teriyaki sauce, with spicy yoghurt and red cabbage coleslaw. Served on boiled rice	
<b>Mongolian Tofu</b> 	£9
Red and spring onion, red pepper and cashews in a sweet chilli soy sauce with rice noodles	
<b>Moroccan Spiced Chicken</b>	£11
In a Ras el Hanout spiced tomato sauce with red peppers, fried onions and roasted mushrooms. Served on boiled rice	
<b>Portobello Mushroom Chicken</b>	£12
In a roasted garlic cream sauce with mozzarella cheese and skinny cut chips	
<b>Jambalaya</b>	£12
King prawns, chicken, sausage, bacon, black bean salsa, spicy tomato sauce and mint tzatziki. Served with boiled rice	
<b>Korean Bibimbap</b> 	£9
Bean sprouts, water chestnuts, pickled vegetables, cavolo nero, mushroom, cucumber, sesame chilli sauce and a poached egg. Served on boiled rice	
<b>Add to any bowl:</b>	
Grilled Chicken	£3
Garlic Prawns	£3¾
Grilled Flat-Iron Steak	£4¼
Tofu 	£2½

## Porchetta Sandwich

£8  
A Canadian-Italian speciality made with pork loin and belly stuffed with herbs and spices, rolled and roasted, with mozzarella, roasted mushroom and roquette. Served on Cuban bread with red cabbage coleslaw on the side

## Classics

<b>Flat-Iron Steak</b>	£12
Choose: Regular or Teriyaki. Prepared medium-rare. Served with fine bean salad and skinny cut chips	
<b>Spicy Cajun Chicken</b>	£11
With sweet potato fries and red cabbage coleslaw	

## Malted Milkshakes

Thick milkshakes prepared with vanilla ice cream, whole milk and Horlick's malt powder	£5
<b>Chocolate</b> 	
<b>Strawberry</b> 	
<b>Vanilla</b> 	
<b>Coffee</b> 	
Milkshakes are also available without malt	

## Burgers

Our beef burgers are cooked through to a minimum of 70°C for 2 minutes to retain maximum flavour and are ideally pink inside.

<b>Bigger Better</b>	£7
100% fresh minced chuck beef, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
<b>Bacon Cheddar</b>	£9½
100% fresh minced chuck beef, smoked streaky bacon, aged cheddar, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
<b>SoCal Chicken</b>	£8½
Guacamole, tomato, red onion, iceberg lettuce and remoulade on an oatmeal whole wheat bun	
<b>Cajun Chicken Cheddar</b>	£8¾
Aged cheddar, tomato, red onion, iceberg lettuce and remoulade on a classic burger bun	
<b>Falafel and Guacamole</b> 	£7¾
Tomato, red onion, iceberg lettuce, on an oatmeal whole wheat bun	
<b>Go 'bunless' with any burger</b>	£2
Drop the bun and make your burger into a Big Bowl. Choose any set burger and make it a protein-rich burger bowl. Served on crisp iceberg lettuce with tomato, red onion, guacamole, red cabbage coleslaw, black bean salsa, bean sprouts, mixed seeds and a mustard vinaigrette	
If none of these tickle your fancy, try our <b>Create-Your-Own Burger</b> menu.	

## Sandwiches

All sandwiches are served on authentic Cuban bread with red cabbage coleslaw

<b>Suffolk Sausage</b>	£7
Grilled and sliced Suffolk pork sausage, spicy tomato sauce, fried onions, red onions and tomato	
<b>Chicken Club</b>	£7
Grilled chicken, smoked streaky bacon, red pepper, cheddar, roquette, and cranberry tartar	
<b>Portobello Mushroom</b> 	£5¾
With roquette, mozzarella, fresh herbs, red pepper, red onion and a sweet chilli dressing	
<b>Halloumi and Fried Onion</b> 	£6
With red pepper, roquette, and cranberry tartar	

## Sunday Brunch

Our signature Sunday Brunch is served every Sunday from 11am to 3pm. See our [#No4Hash](#) menu for details

## Desserts

See our Dessert Menu for details



10% DISCOUNT FOR MEMBERS  
Ask at the bar for details

## White Wine

	175ml	250ml	Bottle
<b>Trebbiano Pinot Bianco, Rubicone</b> ③	£4½	£6	£17½
A fresh, zesty white blend. <b>Italy.</b> 11.5%			
<b>Sauvignon Blanc, Terre Du Soleil</b> ③	£4¾	£6½	£18½
Fresh crisp tropical fruit. <b>France.</b> 12.5%			
<b>Chardonnay, Tierra Antica</b> ③	£4¾	£6½	£18½
Unoaked, bright, and aromatic, with melon and peach flavours. <b>Chile.</b> 13.5%			
<b>Viognier, Tournée du Sud</b> ③	£5	£6¾	£20
Crisp and fresh, with fresh peach, apple and white pepper flavours. <b>France.</b> 13%			
<b>Pinot Grigio, Novita</b> ②	£5	£6¾	£20
Fresh, vibrant, and dry with citrus flavours and a hint of tropical fruit. <b>France.</b> 12%			
<b>Sauvignon Blanc, Faultline</b> ③	£6	£8	£24
A delicate aroma of sweet honeysuckle and tropical fruits. <b>New Zealand.</b> 13%			
<b>By the bottle</b>			
<b>Muscadet de Sevre Et Maine, Chereau Carre</b> ①			£23
Clean tasting with a touch of spritz and a bright, fresh flavour of green apple. <b>France.</b> 12%			
<b>Riesling, Villa Gutenberg</b> ⑤			£26
A lively and delicate off-dry wine with a slight pétillance, fresh with floral notes of lime, peaches, and passionfruit. <b>Germany.</b> 8.5%			
<b>Grillo Zibibbo, Colomba Bianca</b> ④			£26
Vibrant aromas of white peach, sun-ripened citrus and perfumed notes of orange blossom and delicate jasmine. <b>Italy.</b> 12.5%			

## Rosé

	175ml	250ml	Bottle
<b>Pinot Grigio Blush, Novita</b>	£5	£6¾	£20
Fruity with aromas of ripe cherries and strawberries. <b>Italy.</b> 12%			

① =Dry    ⑤ =Sweet    ① =Light    ⑤ =Full Bodied

## Beer & Cider

<b>Brewshed Red IPA</b> (330ml)	£4¾
An intense dark red ale with a pronounced toasted malt hit, balanced with an aromatic freshness. <b>Bury St Edmunds</b> 4.5%	
<b>Brewshed American Blonde</b> (330ml)	£4¾
Ale brewed using American citra hops. Crisp bitterness balanced with a rich malt character and a citrus fruit nose. <b>Bury St Edmunds</b> 5.5%	
<b>Lefe Blonde</b> (330ml)	£4½
Smooth and balanced fruity, warming flavours. <b>Belgium</b> 6.6%	
<b>Calvors Dark Lager</b> (330ml)	£4¾
Roasted, rich and complex. <b>Coddenham, Suffolk</b> 4.5%	
<b>Modelo Especial Pilsner</b> (355ml)	£4¾
A rich, full-flavoured pilsner beer with a slightly sweet, balanced taste, light hop character and crisp finish. <b>Mexico</b> 4.5%	
<b>Brewdog Punk IPA</b> (330ml)	£4½
Tropical fruits and light caramel on the nose. <b>Scotland</b> 5.6%	
<b>Becks Blue</b> (330ml)	£3
Golden, yeasty beer with light malt characters. <b>Germany</b> 0.05%	
<b>Aspalls Suffolk Cyder</b> (330ml)	£4¾
Dry cider with a floral/appley aroma and a delicate flavour of fresh pressed apples. <b>Suffolk</b> 5.5%	

## Red Wine

	175ml	250ml	Bottle
<b>Sangiovese Merlot, Il Sacrato</b> ②	£4½	£6	£17½
Fresh, berry-scented red blend with berried ripeness and a medium weight. <b>Italy.</b> 11.5%			
<b>Merlot, Terre Du Soleil</b> ②	£4¾	£6½	£18½
Notes chocolate with plummy fruit. <b>France.</b> 13%			
<b>Shiraz, Boundary Line</b> ③	£5	£6¾	£20
Soft berry fruit with aromatic spices. <b>Australia.</b> 13.5%			
<b>Pinot Noir, Tournée du Sud</b> ①	£5	£6¾	£20
Cherry and raspberry fruit flavours, with an earthy bite and that touch of spice. <b>France.</b> 13%			
<b>Malbec, Sierra Los Andes</b> ④	£5¾	£7¾	£23
Intense, sweet, spicy aromas with rich red fruits and floral hints. <b>Argentina.</b> 14%			
<b>By the bottle</b>			
<b>Merlot, Viña Echeverria</b> ④			£25
Blackcurrant, plum and mint complement the smooth, balanced finish. <b>Chile.</b> 14.5%			
<b>Pinotage, Ernst Gouws &amp; Co.</b> ⑤			£27
Bold aromatics of smoky ripe bramble fruit, fresh and juicy on the palate. Best served slightly chilled. <b>South Africa.</b> 14%			
<b>Côtes du Rhône, Domaine Des Carabiniers</b> ⑤			£28
Perfumed damson fruit, spicy and juicy on the palate. Lovely ripe Rhone style. <b>France.</b> 13%			

## Sparkling Wine

	125ml	Bottle
<b>Prosecco Favola, DOC</b>	£5	£25
Fresh and fragrant with aromas of pear and apple. <b>Italy.</b> 11%		

🌿 All of our wines are vegan, with the exception of the Malbec Sierra Los Andes which is vegetarian

Wines by the glass are also available in 125ml size

## Cold Drinks

	Small	Medium	Large
<b>Draught Soft Drinks</b>	£2½	£3¼	£4
Pepsi			
Diet Pepsi			
Tango			
Lemonade			
<b>Fever Tree</b> (200ml)			£2
Tonic			
Light Tonic			
<b>Schweppes</b> (200ml)			£2
Canada Dry Ginger Ale			
<b>Bundaberg</b> (375ml)			£3½
Brewed Ginger Beer			
<b>Cawston Press</b> (330ml)			£2½
Sparkling Apple			
Sparkling Apple & Rhubarb			
<b>James White Juices</b> (250ml)			£2¼
Russet Apple			
Apple & Elderflower			
Pear & Raspberry			
Big Tom Spiced Tomato			
<b>Cranberry Juice</b> (Half Pint)			£2¼
<b>Tropicana Orange Juice</b> (Half Pint)			£2¼
<b>Hildon Bottled Water</b> (330ml)			£2
Still			
Sparkling			

## Malted Milkshakes

Proper milkshakes prepared with vanilla ice cream, whole milk, and Horlick's malt powder	£5
<b>Chocolate</b> 🌿	
<b>Strawberry</b> 🌿	
<b>Vanilla</b> 🌿	
<b>Coffee</b> 🌿	
Milkshakes are also available without malt	

## Draught

	Pint	Half
<b>Calvors 3Point8 Helles Lager</b>	£4½	£2½
Light, crisp and refreshing. <b>Coddenham, Suffolk</b> 3.8%		
<b>Calvors Premium Pilsner Lager</b>	£4¾	£2¾
Smooth, malty and full bodied. <b>Coddenham, Suffolk</b> 5.0%		
<b>Brewshed Ale</b>	£4¾	£2¼
Locally brewed ale. Ask staff for details. <b>Bury St Edmunds</b>		

## Tea & Coffee

Americano	£2½
Espresso	£2½
Double Espresso	£2¾
Latte	£2¾
Flat White	£2¾
Cappuccino	£2¾
Macchiato	£2¾
Mocha	£2¾
Hot Chocolate	£2¾
Chai Latte	£2¾
Babyccino	£1½
Tea	£2½
English Breakfast • Decaffeinated	
Peppermint • Earl Grey • Chamomile	
Blueberry Rooibos • White Peony • Ginger	
Lung Ching Green • Jasmine Pearls Green	
Soya milk available	



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