
THE
FOUR-IN-HAND
TAPROOM

STARTERS

SEASONAL SOUP

small bowl 6 | large bowl 8

CAESAR SALAD

*anchovy dressing, cured egg yolk,
parmigiano, crumbled pancetta,
herb croutons 12*

ADD SHRIMP 6 | ADD CHICKEN 4

HEIRLOOM BEET SALAD

*Montforte chevre, pickled red onion,
blood orange, arugula leaves,
toasted walnuts, sherry viniagrette 15*

GRILLED CALAMARI

*chimicurri marinade, roasted garlic,
fennel pollen sea salt, moroccan olives,
cherry tomato salsa, lemon mayonnaise 17*

**CHILLED ROASTED
VEGETABLE SALAD**

*salsa verde, quinoa grains,
halloumi and mushroom fondue 16*

STEAK TARTARE

*knife cut sirloin, cornichon, capers, mustard,
grilled bread, iceberg lettuce 18*

BOARDS

CHARCUTERIE

*dry cured meats, terrines and pate,
preserves and pickles from our larder 18*

CHEESE

*three select artisan cheeses, roasted nuts,
walnut raisin crisps and preserves 22*

MAINS

CHICKEN POT PIE

*fall root vegetables, poached potatoes,
tiny onions, fresh herbs, white wine, cream 26*

VEGETARIAN

allow the chef to create a seasonal dish 24

PORK SCHNITZEL

*gently pounded cutlet, herb spaetzle,
braised red cabbage, horseradish crust,
mustard sauce 22*

FISH AND CHIPS

*beer battered haddock fillet,
house tartar sauce, creamy coleslaw 22*

LITTLE INN BURGER

house ground sirloin and fresh cut fries 16

**CHOICE OF CONDIMENTS,
LIMIT 3 CHOICES**

*smoked gouda / blue cheese
old cheddar / crispy bacon
caramelized onions/ sauteed mushrooms*



DESSERT

POT AU CRÉME 8

SMALL CHEESE PLATE 12

APPLE FRITTERS 9

BROKEN TART *in a jar* 9

POACHED PEAR 8

ICE CREAM AND SORBET 9
