
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*

ROAST PEACH SALAD

*honey dijon marinade, torn mozzarella,
toasted pistachios, pickled apricots,
arugula and honey chive vinaigrette 15*

STEAMED MUSSELS

*togarashi spice, coconut miso broth, pickled
red chili and green onions 17*

SUMMER SALAD

*firmly rooted greens, cucumber ribbons,
shaved radish, green onions and cucumber
buttermilk dressing 13*

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

*spring root vegetables,
poached potatoes, tiny onions, fresh herbs,
white wine, cream 20*

VEGETARIAN

*allow the chef to create
a seasonal dish 24*

ST. LOUIS CUT RIBS

*dukka crust, tamarind glaze, coriander leaf,
radish slaw, macaroni gratin 22*

DUCK PAPPARADELLE

*duck ragu, dried tomato,
shiitake mushrooms, baby spinach,
rosemary cream sauce 24*

FISH AND CHIPS

*beer battered haddock fillet,
house tartar sauce, creamy coleslaw 18*

FLATBREAD

*apricot spread, spiced walnut,
poached apple, caramelized onion,
Monforte cheese, arugula 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*