
THE
FOUR-IN-HAND
TAP ROOM

STARTERS

SEASONAL SOUP

small bowl 6 | large bowl 8

CAESAR SALAD

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

12

WINTER GREENS

*roasted squash, pickled squash, shaved pears,
lemon vinaigrette, squash vinaigrette, toasted
pumpkin seeds 13*

HEIRLOOM BEET SALAD

*torn buffalo mozzarella, grilled orange
pickled shallot rings, spiced walnuts,
sherry vinaigrette, organic leaves 15*

BOARDS

CHARCUTERIE

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

22

FLATBREAD

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

16

CHEESE

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

24

STEAK TARTARE

*knife cut sirloin, cornichon, capers, mustard, grilled bread,
iceberg lettuce 20*

MAINS

PORK SCHNITZEL

*gently pounded pork cutlet, horseradish,
herb spaetzle, braised cabbage, mustard sauce 23*

FISH AND CHIPS

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

LASAGNA

*layers of hand made pasta, bechamel sauce,
traditional bolognese and parmesan crust*

20

PICKEREL

*shaved baby fennel, blistered savoy,
whipped potato, broccoli almondine pesto,
grilled lemon 24*

DUCK PAPPARDELLE

*duck ragu, shiitake mushrooms, crispy sage,
butternut squash, baby spinach, rosemary cream 22*

STEAMED MUSSELS

*togarashi spice, coconut miso broth,
pickled red chili and green onions 18*

VEGETARIAN

allow the chef to create a seasonal dish MP

LITTLE INN BURGER

house ground sirloin and fresh cut fries 17

**CHOICE OF CONDIMENTS,
LIMIT 3 CHOICES**

smoked gouda / blue cheese

old cheddar / crispy bacon

caramelized onions/ sauteed mushrooms
