

Early Spring A La Carte Menu

Additional Bread - £1.50 Pp

To start..

Rare roasted Cumbrian beef, Thai style salad of coriander, cucumber and chilli, oriental dressing and peanuts. **£9**

Matching Wine, Sancerre Chateau de Thauvenay, Loire Valley, France, Glass 175ml £9.95

Pan fried king scallops, first of the season isle of wight tomatoes and Cumbrian chorizo. **£12**

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £10.15

Wirril watercress soup, crayfish and prawn tortellini, Lancashire creme fraiche. **£8**

Matching Wine, Trulli Vermento, Puglia, Italy . Glass 175ml £6.50

Baked Renison's Farm hens egg, garlic wild mushrooms and sun blushed tomato and marmite 'soldiers' **£10**

Matching Wine, Navardia Rioja Joven, Rioja, Spain. Glass 175ml £7

Twice baked cheese soufflé. **V. £10**

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £10.15

To follow...

Steamer 'IPA' tempura battered Seabass, sweet and sour king prawns and stir fried vegetables. **£22**

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £10.15

Roasted loin and black pudding stuffed Cumbrian pork belly, Bramley apple and Cumberland mustard, 'Smokey Kale', dauphinois potatoes, pork and cider juices. **£27**

Matching Wine, Navardia Rioja Joven, Rioja, Spain. Glass 175ml £7

Slow cooked blade of Cumbrian beef, mushroom puree, tender stem broccoli, red wine and shallot sauce, cheddar cheese and truffle chips. **£29**

Matching Wine, Le Grand Noir Malbec, Languedoc, France, Glass 175ml £7.50

Roasted rump of herb and garlic crusted local lamb, crispy new potatoes, mint sauce, Greek yoghurt, lamb and tomato roasting juices. **£29**

Matching Wine, Funkstille Zweigelt, Niederösterreich, Austria, Glass 175ml £6.50

Herb and hazelnut crusted hake, wild garlic mash, early spring vegetables, early season asparagus, champagne and lemon cream sauce. **£28**

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £10.15

Harissa roasted carrots, hummus, coriander and chickpeas, Greek yogurt, lentil wafers and pomegranate. **£20**

Matching Wine, Le Grand Noir Viognier, Languedoc, France. Glass 175ml £7

ALLERGIES INTOLERANCES

Please ask about the ingredients in your meal when making your order. Please be aware we cannot accommodate all allergies intolerances without prior knowledge. Thank you

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Please ask a member of staff for more information.



FOUR & TWENTY

A La Carte Dessert Menu

Selection of cheese from The Courtyard Dairy, chutney and a selection of Thomas Fudge's biscuits. **£12**

Matching wine, Graham's 10 year old Tawny Port, £7.25 100ml

Lemon posset with new season rhubarb. **£8**

Matching wine, Petit Guiraud, Sauternes, Bordeaux, France. Glass 100ml £7.50

Warm Chocolate Fudge brownie, salted caramel ice cream. **£8**

Matching wine, Stanton & Killeen Ruthergien Muscat, Victoria, Australia. Glass 100ml £7.50

Sticky ginger beer cake, sticky ginger sauce, vanilla ice cream . **£8.50**

Matching wine, Quady Essensia Orange Muscat, California, USA. Glass 100ml £8.

A selection of homemade ice creams and sorbets, 1 Scoop **£3**, 2 scoop **£4.50**, 3 Scoop **£6**

Ice creams *Vanilla *Salted Caramel

Sorbets *Raspberry *Orange

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£7.50**

Why not add a Liqueur: Disaronno £5.50 25ml, Kahlua £4.50 25ml

Full list of Dessert wines in our drinks menu

Dessert Cocktails

*** Salted Caramel Espresso Martini £9.50**

Made with The Lakes salted caramel vodka, Penningtons espresso coffee, Kahlua liqueur and a little sugar. Shaken with Ice and strained into a classic martini glass.

*** Lemon Meringue Martini. £8.95**

Made with a large measure of cream soda vanilla vodka, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice and strained in a martini glass

*** Amaretto Sour. £8.95**

Made with a large measure of of disaronno, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice and poured into a rocks glass

Liqueur coffees, Coffees, Teas, Hot Chocolates,

all drinks below served with The toffee shop fudge, additional piece of fudge **60p**, two pieces **£1.10**

Whisky Coffee. £9.60

Choose from:

-Irish Whiskey, Jameson

-The Lakes, The One

Jamaican Coffee. £10.45

Barcardi 8 Yr Old Reserva, with black coffee, sugar and cream.

Bailey's Coffee. £8.95

Baileys, with black coffee, sugar and cream.

Italian Coffee. £9.35

Amaretto liqueur, with black coffee, sugar and cream.

The Lakes Vodka Coffee. £9.35

The Lakes Distillery vodka, with black coffee, sugar and cream.

French Coffee. £10.25

HINE Rare V.S.O.P, with black coffee, sugar and cream.

Raspberry Hot Chocolate. £8.75

Raspberry liqueur, with warm hot chocolate

All alcohol in liquor coffees and hot chocolates are 25ml measure

Americano. £3.60

Espresso. £2.90 Single £3.10 Double

Flat white £3.95

Cappuccino £3.95

Cafe latte. £3.75

Mocha. £3.95

All above coffees available decaffeinated

Add a shot of espresso 50p

Add syrup flavour 45p

Carmel, Vanilla, Amaretto, Salted Caramel, Gingerbread

Pennington's Lakeland Blend Tea. £2.90

Pennington's Decaffeinated Tea. £3.00

Pennington's Earl Grey. £3.00

Fruit And Herbal Tea. £3.00

*Peppermint *Blueberry *Rooibos *Green and lemon *Camomile

Chai Tea Latte. £3.45

Hot Chocolate. £3.40

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Four and Twenty,

Part of Song Bird Hospitality Uk LTD