



Mid spring a La Carte

Additional bread - £1.50 pp

To start...

Tomato and roasted red pepper soup, crème fraiche and cheddar cheese straws. V
£6

Pan fried king scallops, cashew nut 'korma', baby poppadum, coriander and
'kachumber' salad. £11

Twice baked cheddar cheese souffle, fresh chives. V £8

'Full English Breakfast' terrine, home made brown sauce and posh fried bread. £7

Scottish smoked haddock, Whitby crab rarebit, heritage tomatoes and a warm tomato
broth. £9

To follow...

Slow cooked shin of Cumbrian beef, wild mushroom and Thornby Moor Farmhouse
cheddar cheese risotto, crispy Italian ham, sticky shallots and red wine juices. £19

Roasted breast of chicken, lemon, garlic and tarragon, spring vegetable fricassee, new
potatoes and truffled home made ricotta. £17

Roasted rump of Lake District lamb, last of the season wild garlic and herb crust,
courgette and basil puree, peas and bacon, spears of asparagus, dauphinoise potatoes,
lamb roasting juices. £19

Tandoori roasted carrots, onion bhajis, coconut and lentil dhal, black garlic puree,
coriander, peanut and yogurt. V £15

Pan roasted Scottish salmon, buttered leeks, toasted almonds and Morecambe bay
shrimps, roasted Hasselback potato, crème fraiche, caviar and dill. £18

On the side...

Four and twenty carrots. £3

Dauphinoise potatoes. £3

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*

*All our artwork is by local artists and are available to purchase
Please ask a member of staff for more information.
Four and Twenty, 42 King Street, Penrith, CA11 7AY*