



October À La Carte.

Additional bread, £1.50

To start...

Monkfish curry, lobster curry sauce and baby poppadom's. **£9**

Local shot wild partridge and sticky pear 'sausage roll', celeriac puree, madeira and truffle juices. **£8**

Twice baked Eden Valley goats cheese soufflé, leeks, hazelnuts and fresh chives. **£7 v**

A little jar of potted beef and bacon, onion jam and dripping toasts. **£7**

Mushroom soup, truffle oil. **£6**

To follow...

Slow braised blade of Cumbrian beef, horseradish and parsley mash, red wine, button onions and bacon, butter roasted carrot. **£19**

Pan fried sea bass, early autumn vegetable, potato and Isle of Mann queen scallop 'chowder', lobster pesto and chives. **£18**

Roast fillet of Cumbrian pork wrapped in Italian ham, autumn greens, smoked ham hock and chestnut mushroom 'pie', chieftain cheddar rarebit, pork and Cumberland mustard juices. **£18**

Wild mushroom and autumn vegetable ragu, madeira jus, truffled' pasta, roasted garlic and thyme crumbs. **V. £15**

Roasted breast of Goosnargh duck, celeriac puree, smoked beets, dauphinoise potatoes, 'sweet n sour' plum ketchup, home made black pudding and 'sauce a la orange'. **£19**

On the side...

Proper home cut chips. **£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