



## September À La Carte.

Additional bread, £1.50

### To start...

Grilled and marinated monkfish skewers, bloody Mary dressing, tomato, celery and rocket salad **£9**

Oriental style salad of crispy duck, Asian dressing, radish, sesame and cashew. **£7**

Twice baked Eden Valley cheddar cheese soufflé, fresh chives. **£7 v**

Pressed terrine of wild boar and pistachio, damson pickle and toast. **£7**

Tomato and rosemary soup, mascarpone and a Chieftain cheddar cheese twist. **£6**

### To follow...

Ale braised and salt cured Cumbrian beef, rich ale gravy, Cumberland mustard mash, roasted carrot, beef dripping and parsley crumbs. **£19**

A nice thick slice of pan roasted salmon, lobster and late summer vegetable risotto, champagne and Morecambe bay shrimp butter sauce. **£18**

Truffled Cumbrian pork loin cutlet, celeriac puree, Lyonnaise potatoes, Madeira juices and a little bundle of Cumberland sausage and caramelised onion. **£17**

Satay cauliflower, 'Bang Bang' sauce, stir fried vegetables, peanuts, scallion and coriander. **V. £15**

Roasted rump of Lake District lamb, smoked butternut squash, slow cooked shoulder and potato, 'boulangère', pearl barley, lamb roasting juices and 'condimint'. **£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*