



## Evening Menu

### Starters

Cumbrian pork and pistachio terrine, pear and Saffron chutney, toasted brioche. £7

Crab and King scallop sausage, leek fondue and lobster sauce. £9.50

Roasted tomato soup, basil and creme fraiche. V. £5

Twice baked three cheese soufflé, cheddar glaze and chives. V. £7

Smoked mackerel pate, mint and gooseberry relish and toasted baguette. £7

### Mains

Slow braised blade of Cumbrian beef, celeriac puree, fine beans, parmesan and truffle glazed potato wedges. £19

Osso bucco of English Red veal, Saffron risotto, roasting juices and gremolata. £18.50

Pan fried cod, buttered leeks, shellfish vol au vent and sauce vierge. £17

Roasted red pepper & sun blushed tomato risotto, sweet chillies stuffed with cream cheese.  
£14.95

Roast breast of guinea fowl, wild rice, mushroom and late summer vegetable stroganoff. £17

42 King Street • Penrith • Cumbria • CA11 7AY



four&twentypenrith



@4and20penrith