



Lunch Menu

Warm crusty baguette. £1.50 per person.

To start.....

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

Roasted tomato soup, basil and creme fraiche. V.

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

And then.....

Pan fried cod, buttered leeks, Greenland prawn vol au vent and sauce vierge.

Herb crusted Cumbrian pork, wild rice, mushroom & late summer vegetable stroganoff, madeira sauce.

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

Main course only £14, two courses £18, three courses £23

Served Tuesday - Saturday, 12 - 2:30

To finish.....

Sticky toffee pudding.

toffee sauce, vanilla ice cream.

Lemon posset, fresh raspberries.

Homemade biscuits.

Chocolate pot.

Salted caramel ice cream, homemade honeycomb..

Menu is subject to change due to availability of ingredients.



LUNCH MENU

The lighter options....

Twice baked three cheese soufflé, cheddar glaze, fresh chives, crusty baguette and dressed salad. £9.50

Open Greenland prawn baguette, Marie Rose sauce, smoked Scottish salmon, capers, cucumber, dressed salad and a few crisps. £8

Air dried ham and vine tomato baguette, salsa rosso, cracked pepper and Maldon salt, dressed salad and a few crisps. £7

Why not have a cup of our tomato soup on the side? £1.50

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