



## EVENING MENU

**A warm salad of sautéed king scallops £8.95.**

*Petit ratatouille, crispy pancetta & saffron aioli, basil oil.*

**Sweet shallot, butternut & ricotta linguine £7.00.**

*with an Italian hard cheese & thyme crumb.*

**Twice baked cheddar cheese soufflé £8.00.**

*in a creamy leek & white wine sauce, with chives.*

**Autumn salad with beetroot, figs & smoked duck breast £8.50.**

*toasted pine nuts, with an aged balsamic & rosemary dressing.*

**Smoked salmon, horseradish potato salad £8.50.**

*soft boiled quails egg, lemon caper & parsley dressing.*

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**Roast haunch of venison £18.50**

*braised red cabbage, swede confit, spiced blackberries, juniper jus.*

**Slow cooked beef, root vegetable & pancetta rissole £17.50.**

*truffled potato puree, buttered kale, creamed wild mushrooms, rich red wine sauce.*

**Pan fried fillet of sea bass £19.00.**

*hand rolled tagliatelle, king prawns brochette & a tomato basil dressing.*

**Roast breast of free range chicken £17.95.**

*spinach & parmesan risotto, parmesan crisps, pancetta, glazed chantenay carrots, rosemary sauce.*

**Mediterranean vegetable skewers £14.00.**

*lemon coriander cous cous, spiced tomato salsa, mint yogurt.*

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