



Set Dinner menu September 2020.

Extra freshly baked bread and butter. £1.50pp.

To Start . . .

Potted smoked Scottish salmon, bloody Mary dressing, celery and toast.

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

Tomato and rosemary soup, mascarpone and a chieftain cheddar cheese twist.

And Then . . .

Slow cooked shoulder of Lake District lamb, 'hot pot' style sauté potatoes, smoked butternut squash, pearl barley, lamb roasting juices and 'condimint'.

Market fish of the day, lobster and late summer vegetable risotto, champagne and chive butter sauce.

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

To Finish . . .

Lemon Posset, raspberry compote.

Three cheeses from the Courtyard Dairy Settle, caramelised apple chutney, Carr's water biscuits. (*£3 supplement*)

Warm ginger beer cake, sticky ginger sauce, vanilla ice cream.

Affogato, double shot of Penningtons espresso with a scoop of Four and Twenty's vanilla ice cream.

Two courses £20, three courses £25.

ALLERGIES & INTOLERANCES

Please speak to our staff 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