



FOUR & TWENTY

“El Mirlo.”

A TexMex BBQ supper from the team at Four and Twenty.

On Thursday nights during November our takeaway offering will be a little different to what we would normally offer here at Four and Twenty. The chefs have been having a little fun in the kitchen and have been working on a few menus which we are sure you will love. Our third menu is building on the success of our BBQ offering and adding a little Mexican flavour and all made here at Four and Twenty using locally sourced products. Orders can be placed by email to info@fourandtwentypenrith.co.uk.

All orders to be placed by mid day on the Tuesday before.

All served ‘El poco de todo’ (a little bit of everything per person).

To start...

Four and twenty nachos.

Home made nachos, ‘Frijoles borrachos’ (drunken beans), tomato and red onion salsa, guacamole and Flakebridge cheese.

The main event...

Cumbrian beef enchilada.

TexMex style slow cooked BBQ Cumbrian beef chilli and all the fixin’s.

BBQ Cumbrian pork taco.

A soft mome made taco, pulled BBQ Cumbrian pork, guacamole, Flakebridge cheese, coriander, tomato salsa, pickled red onion, and Flakebridge cheese.

On the side...

Mexican style rice.

Frijoles Borrachos’. (drunken beans)

Chilli sauce, guacamole, sour cream.

A little extra...

Key lime pie, baked pineapple with brown sugar and chilli, whipped ‘patron silver’ tequila cream. £5

Frozen strawberry Margarita.

Plenty of Patron silver tequila, triple sec liqueur, strawberry syrup and, fresh lime. Served frozen slushy style. £7