



Late December a la carte menu. Served at Lunch and Dinner.

To start...

French onion soup, Chieftain cheddar cheese croute. V £6

Whipped Eden Valley goat's cheese, warm marinated beets, sticky walnuts, pumpkin seeds and mulled wine dressing. V £7

Twice baked cheddar cheese souffle, fresh chives. £8

A little jar of potted goose, cranberry and orange chutney and brioche toast. £7

Linguine of king prawns and smoked Scottish salmon, cherry tomatoes and wood roasted red peppers. £9

To follow...

Herb crusted rump of Lake District lamb, parsnip puree, Hasselback potatoes, lamb and mint gravy. £18

Pan roasted loin of Tandoori rubbed cod, sweet potato puree, harissa butter sauce, toasted cashews, Morecambe bay shrimps and pomegranate. £18

Slow cooked shin of Cumbrian beef, horseradish and parsley mash, button onions and bacon, red wine sauce and parsnip crisps. £18

Lentil and winter vegetable 'cottage pie', Madeira gravy, buttery mashed potato topping, black dub blue cheese and pickled red cabbage. V £15

On the side...

Four and twenty carrots. £3

Buttered Brussel sprouts and bacon. £3

ALLERGIES & INTOLERANCES

Please ask 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