



Late December set Lunch menu. (Not served New Year Eve.)

To start...

French onion soup, Cheiftain cheddar cheese croute. V

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

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

To follow...

Pan roasted loin of tandoori rubbed cod, sweet potato puree, harissa butter sauce, toasted cashews and pomegranate.

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

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

To finish...

'Millionaires' chocolate pot, salted caramel ice cream.

Warm ginger beer cake, salted caramel sauce and vanilla ice cream.

A selection of cheese from the Courtyard dairy Settle, suitable accompaniments. (£3 supplement.)

Passion fruit crème brulee.

Main course only £15, Two courses £18, three courses £23.

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