



Takeaway menu September 2020.

Extra freshly baked bread and butter. £1.50pp.

To start...

Potted smoked Scottish salmon, bloody Mary dressing, tomato, celery and watercress salad, toasted home made bread.

Pressed terrine of wild boar and pistachio, spiced Damson pickle and toasted sourdough.

Salad of crispy duck, Asian dressing, sesame and radish.

To follow...

Pan roasted Scottish salmon, buttered leeks, new potatoes, champagne and chive butter sauce.

Truffled pork loin cutlet, celeriac puree, Lyonnaise potatoes, madeira sauce, and a little bundle of Cumberland sausage and caramelised onion.

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

To finish.

Lemon posset, raspberry compote.

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

Chocolate pot, sticky ginger caramel and whipped 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