



Late Autumn Set Lunch Menu.

Additional bread - £1.50 pp

To start...

Smoky butternut squash soup, sherry reduction, crispy croutons and Italian ham.

Pressed terrine of local pork and Bury black pudding, little Waldorf salad and toasted homemade bread.

Smoked mackerel pate, mint and gooseberry relish, toasted homemade bread.

To follow...

Four and twenty steak and kidney pie, puff pastry lid, sticky red cabbage and butter roasted carrot.

Harissa roasted carrots, Moroccan spiced vegetable couscous, tagine sauce, IPA soaked sultanas and toasted almonds.

Pan fried seabass, wood roasted red pepper and butter bean 'casserole', Spanish paprika, tomato and lobster juices.

To finish...

Affogato, double shot of Penningtons espresso with a scoop of Four and Twenty's vanilla ice cream. *(decaffè 65p supplement)*

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

'Four and Twenty' Lemon pot, British raspberries and raspberry sorbet

**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