



Early Autumn Set Dinner Menu.

Additional bread - £1.50 pp

To start...

Creamy Mushroom Soup, with Eden valley Brie on toast.

Pressed terrine of chicken and Cumbrian chorizo, little Caesar salad and Croutons.

Four and twenty prawn cocktail, gem lettuce, thousand island dressing and Bloody Mary sorbet.

To follow...

Herb crusted shoulder of local lamb, parsnips, bacon and mint, new potato, roasted garlic and lamb roasting juices.

Early autumn vegetable and puy lentil Bolognese, truffled tagliatelle pasta and Thornby moor cheddar

Pan fried fillet of sea bass, cauliflower puree, buttered leeks, toasted almonds and potatoes grenobloise.

To finish...

Warm 'Black Forest' brownie, dark cherry ripple ice cream, toasted marshmallow and boozy cherries.

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

'Four and Twenty' Lemon pot, Lavender ice cream, last of this summers strawberries

**Two Courses £20,
Three Courses £25.**

This menu is only served Tuesday, Wednesday and Thursday evenings.

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*