



Early Summer Set Dinner Menu.

Additional bread - £1.50 pp

To start...

Green pea soup, with (or without) slow cooked Cumbrian ham hock, crème fraiche, lovage and ricotta puff. (Can be V)

Four and Twenty Brussels pate, pear and apple chutney, toasted focaccia.

Potted smoked Scottish salmon with red onion, capers and lemon, dark rye and fennel seed toasts

To follow...

Grilled Cumbrian pork loin cutlet, crushed new potatoes with local chorizo and scallions and pork and cider juices.

Slow cooked shoulder of Lake District lamb, herb crust, courgette and basil puree, ratatouille, roasted new potatoes and lamb roasting juices.

Garlic mushroom puff pastry pie, summer vegetables, celeriac purée and tender steam broccoli.

Four and Twenty fish pie, saffron pickled fennel, and Morecambe bay shrimps.

To finish...

Chocolate pot with salted caramel ice cream.

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

Lemon and elderflower posset and fresh strawberries.

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

Served Tuesday, Wednesday And Thursday Evening Only

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