



Mid spring set lunch menu.

Additional bread - £1.50 pp

To start...

Tomato and roasted red pepper soup, crème fraiche and cheddar cheese straws. V

'Full English Breakfast' terrine, home made brown sauce and posh fried bread.

Port of Lancashire smoked trout and Thornby Moor cheddar Caesar salad.

To follow...

Roasted breast of chicken, lemon, garlic and tarragon, spring vegetable fricassee, new potatoes and truffled home made ricotta.

Slow cooked shoulder of District lamb, last of the season wild garlic and herb crust, courgette and basil puree, peas and bacon, roasted new potatoes and lamb roasting juices.

Tandoori roasted carrots, onion bhajis, coconut and lentil dhal, black garlic puree, coriander, peanut and yogurt.

Market fish of the day, buttered leeks, toasted almonds, roasted Hasselback potato, crème fraiche and dill.

To finish...

Amaretto ice cream with honeycomb and chocolate sauce.

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

Vanilla pannacotta, fresh strawberries and lavender syrup.

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