



## Takeaway menu 8<sup>th</sup> of May 2021.

### To start...

Smoked mackerel pate, saffron pickled fennel and oatcakes.

Salad of marinated heritage tomatoes and burrata cheese, chilled tomato broth and basil.

Dressed ham hock and slow cooked duck leg, puy lentils and fresh rocket.

### To follow...

Slow cooked shoulder of Lake District lamb, new potatoes, spring vegetables, lamb roasting juices and minted ricotta.

A nice thick slice of herb crusted cod, green pea risotto, lemon and white wine cream sauce and spears of new season asparagus.

Sage and mustard crusted Cumbrian pork loin cutlet, buttered greens, Cumberland sausage and black pudding 'pig in blanket', dauphinoise potatoes and apple sauce.

### To finish...

Chocolate pot and boozy cherries.

A selection of cheese from the Courtyard dairy Settle, Bramley apple chutney and oatcakes. (£3 supplement.)

Pannacotta with mango puree and toasted almonds.

**Two Courses £20**

**Three Courses £25**

**Slots open at 9am 02/05**

**Orders to be placed by email before 6pm Thursday 06/05.**

#### **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*