



Takeaway menu 15th of May 2021.

To start...

Salad of Lancashire smoked trout, pickled cucumber and dill, toasted almond dressing.

Cumbrian ham hock and duck 'Scotch egg', sun blushed tomato salad.

Marinated beets, watercress and whipped goats cheese, sticky walnuts and sticky balsamic dressing.

To follow...

Slow cooked shin of Cumbrian beef, buttered tender stem broccoli, dauphinoise potatoes, red wine and shallot sauce.

Tandoori rubbed fillet of sea bass, coconut and lime dhal, Morecambe bay shrimps, spiced butter sauce and spring vegetables.

Grilled Cumbrian pork wrapped in Italian ham, new potatoes, wild mushrooms, spring vegetables and Cumberland mustard.

To finish...

Lemon tart with raspberry compote.

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

Chocolate pot with salted caramel and home made honeycomb.

Two Courses £20

Three Courses £25

Slots open at 9am 09/05

Orders to be placed by email before 6pm Thursday 13/05.

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