



Take Away menu 16th January 2021.

To start...

Crispy duck Scotch egg, little gem, sticky oranges and game keepers relish.

Thai style salad of Cumbrian beef, fresh herbs, lime, chilli and coriander.

Smoked Scottish salmon, spring onion blinis, crème fraiche and caviar.

To follow...

Slow cooked local pork belly and black pudding, apple sauce, dauphinoise potatoes, buttered greens, pork and cider juices.

Tandoori rubbed loin of cod, crushed sweet potatoes, harissa butter sauce, toasted cashews and pomegranate.

Slow cooked shoulder of Lake District lamb, bashed neeps and tatties, little haggis fritter, Cumberland mustard, Scotch whiskey and honey sauce.

To finish...

Lemon posset with winter berries.

A selection of cheese from the Courtyard dairy Settle, suitable accompaniments. (£3 supplement.)

Pecan pie with whipped bourbon cream.

Two Courses £20

Three Courses £25

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