



## November 27<sup>th</sup> and 28<sup>th</sup> takeaway menu.

Additional bread, £1.50

### To start...

Smoked Scottish mackerel pate, cider jelly, scallions and home made soda bread.

Cumbrian ham hock scotch egg, home made piccalilli.

Chestnut hummus, sweet sherry drizzle, melba toasts, carrot sticks and radish. V

### To follow...

chicken, leek and tarragon pie, posh mushy peas, mashed potato and chicken butter sauce.

Sticky braised shin of Cumbrian beef, horseradish and parsley mash, roasted carrot, red wine and onion juices.

Smoked haddock topped with a chieftain cheddar and Whitby crab rarebit, fresh herb and leek champ, Cumberland mustard velouté and cherry tomatoes.

### To finish...

Chilled vanilla rice pudding, honey comb and a home made 'summer 2020' strawberry jam doughnut.

Passion fruit meringue pie, winter berry compote.

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

**Two courses £20, three courses £25.**

Vegetarian and vegan upon request.

#### 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*