



October takeaway menu.

Additional bread, £1.50

To start...

Smoked mackerel pate, red onion and beetroot relish, toasted home made bread.

A little jar of potted beef and bacon, onion jam and dripping toasts.

Local shot wild partridge sausage roll, pickles and salad.

To follow...

Pan fried market fish of the day, early autumn vegetable and potato 'chowder', lobster pesto and chives.

Wild mushroom and autumn vegetable ragu, madeira jus, truffled' pasta, roasted garlic and thyme crumbs. V.

Slow cooked leg of duck, celeriac puree, smoked baby beets, sauté potatoes, 'sweet and sour' plum ketchup, home made black pudding and 'sauce a la orange'.

To finish...

Crème caramel, sultanas soaked in 'The One' Lake district whiskey.

Chocolate tart, salted caramel and crème fraiche.

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

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