



FOUR & TWENTY

Champagne Constantine Argosa, Rosé De Saignée

This champagne is mouth-watering, the perfect start to your meal.

£10.50 125ml Glass / **£14.50** 175ml Glass / **£20** 250ml Glass

Mid Spring A La Carte Menu

Additional Bread - £2.50 Pp

To start..

Spears of New season asparagus, smoked Scottish salmon, tartare hollandaise. **£14**

Matching Wine. Bergsig Estate Chardonnay, 2022. Breedekloof, South Africa. **Glass 175ml £9.50**

Smoked mackerel pate warm chickpea pancake, red onion, sweet peppers, harissa, olives and sun blushed tomatoes. **£10**

Matching Wine. Domaine Hervé Azo Chablis 2024. Burgundy, France. **Glass 175ml £11.50**

Twice baked cheddar cheese soufflé, fresh chives. **£12**

Matching Wine. Fendant Treize Etoiles AOC. Valais, Switzerland **Glass 175ml £10.50**

Four and Twenty duck pate éclair, confit duck, salted duck caramel. **£10**

Matching wine. Churton Petit Manseng Organic 2019. Marlborough, New Zealand **Glass 100ml £12**

Mushroom soup, herb and garlic croutons. **£9**

Matching Wine. Domaine de Mourchon. Côtes Du Rhône. Rhone Valley, France. **Glass 175ml £7.50**

To follow...

Slow cooked blade of local beef, ale and onion juices, smoked onion puree, Four and Twenty carrot, cheddar cheese and truffle chips. **£32**

Matching Wine. Château Laroze Saint-Emilion Grand Cru. Saint Emilio, France. **Glass 175ml £16.50**

Roasted cannon of local lamb, slow cooked shoulder 'stiffado', Lancashire Cheese and spring green filo pie, gordal olive tapenade, lamb roasting juices. **£32**

Matching Wine. El Bobal De Estenas. Valencia, Spain, **Glass 175ml £8.95**

Breast of lemon and garlic roasted chicken, rigatoni pasta, morels, peas and broad beans, crispy chieftain cheddar and good olive oil. **£28**

Matching Wine. Châteauneuf du Pape Blanc 2024. Rhone Valley, France, **Glass 175ml £14.50**

Pan roasted Halibut, new potatoes, lobster sauce, toasted almonds, spring vegetables. **£36**

Matching Wine. Châteauneuf du Pape Blanc 2024. Rhone Valley, France, **Glass 175ml £14.50**

Risotto of spring vegetables, Wye Valley asparagus and baron bigod brie. **£25**

Matching Wine. Fendant Treize Etoiles AOC. Valais, Switzerland **Glass 175ml £10.50**

Please advise us if you have any food allergies, so that we can provide you with ingredient information to make a safe choice. Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

Four and Twenty,

Part of Song Bird Hospitality Uk LTD



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A La Carte Dessert Menu

The Courtyard dairy three cheese selection, quince and crackers. **£14.95**

Matching wine. Graham's 10 year old Tawny Port. Douro, Portugal, Glass 100ml **£8.30**

Warm orange and almond cake, vanilla ice cream. **£11**

Matching wine. Château Lauriga Ambré Hors d'Âge. Vin De Pays, France, Glass 100ml **£8**

Baked egg custard, last of the season rhubarb. **£11**

Matching wine. Principe de Viana Vendimia Tardia. Navarra, Spain Glass 100ml **£8**

Chocolate tart, Penningtons coffee ice cream. **£11**

Matching wine. Clos Montblanc Late Harvest. Catalonia, Spain. Glass 50ml **£9**

Sweet Treat Selection for two. toffee shop and homemade petit fours. **£5.95**

A selection of homemade ice creams and sorbets, 1 Scoop **£3**, 2 scoop **£4.50**, 3 Scoop **£6**

Ice creams * Vanilla * Coffee

Sorbets * Rhubarb * Orange * Raspberry

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£7.50**

Why not add a Liqueur: XO Cafe Coffee Liqueur. £6.95 25ml. **Disaronno £5.50** 25ml.

Dessert Cocktails

Tequila Espresso Martini. £14.95

Made with Patron XO Cafe, Penningtons espresso coffee, Kahlua liqueur and a little sugar. Shaken with Ice and strained into a classic martini glass.

Lemon Meringue Martini. £10.95

Made with a large measure of cream soda vanilla vodka, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice and strained in a martini glass

Liqueur Coffees, Coffees, Teas, Hot Chocolates.

All drinks below come with a complimentary homemade sweet treat.

Extra sweet treat **£1** per portion.

Cumbrian Whisky Coffee. £10.50

The Lakes, The One whisky, with black coffee, sugar and cream

Irish Whisky Coffee. £10.50

Irish Whiskey, Jameson, with black coffee, sugar and cream.

Jamaican Coffee. £11

Havana Club Añejo 7 Rum, with black coffee, sugar and cream.

Bailey's Coffee. £10

Baileys, with black coffee, sugar and cream.

Italian Coffee. £10

Amaretto liqueur, with black coffee, sugar and cream.

The Lakes Vodka Coffee. £10.50

The Lakes Distillery vodka, with black coffee, sugar and cream.

French Coffee. £11

Courvisier V.S.O.P, with black coffee, sugar and cream.

Tequila Hot Chocolate. £11

818 Reposado tequila with warm hot chocolate

Americano. £3.95

Espresso. £3.30 Single £3.60 Double

Flat white £4.25

Cappuccino £4.25

Cafe latte. £4.25

Mocha. £4.25

All above coffees available decaffeinated

Add syrup flavour 45p

Carmel, Vanilla, Amaretto, Salted Caramel,

Pennington's Lakeland Blend Tea. £3.00

Pennington's Decaffeinated Tea. £3.00

Pennington's Earl Grey. £3.00

Fruit And Herbal Tea. £3.00

*Peppermint *Blueberry *Rooibos *Green

*Camomile

Hot Chocolate. £3.40

All alcohol in liquor coffees and hot chocolate are 25ml measure

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