

Why not start with an Cherry Sour Cocktail

Made with a large measure of Old J cherry spiced rum, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice. £9.95

Late Winter A La Carte Menu

Additional Bread - £1.50 Pp

To start...

Pressed 'ploughmans' terrine, toast and pickles. **£9**

Matching Wine, Bagordi Rioja Blanco Organic, Rioja, Spain. Glass 175ml £6

'Hong Kong style' queen scallops and king prawns, sweet and sour lobster sauce, garlic, chilli and spring onion. **£12**

Matching Wine, Perfect cut Sauvignon Blanc, Marlborough, New Zealand. Glass 175ml £7.50

Cauliflower and leek soup, smoked salmon and creme fraiche. **£8**

Matching Wine, Veiga da Princess Albarino, Rias baixas, Spain . Glass 175ml £8.75

Warm salad of heritage beetroot and whipped goats cheese, toasted pumpkin seeds, apple cider balsamic dressing. **£9**

Matching Wine, chilled, Funkstille Zweight, Niederösterreich, Austria. Glass 175ml £7

Twice baked cheese soufflé, fresh chives. **V. £10**

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £10.15

To follow...

Rolled and stuffed Cumbrian pork belly, wood roasted red peppers, Cumbrian chorizo and butterbean casserole, pork roasting juices. **£27**

Matching Wine, Paparuda Pinot noir, Bonat, Romania. Glass 175ml £5.50

Scottish venison, 'suet pie', red wine, port and winter vegetables, black dub blue cheese mash, peppercorn and whiskey sauce. **£29**

Matching Wine, Navardia Rioja Joven, Rioja, Spain, Glass 175ml £7

Ale and treacle roasted Cumbrian beef, creamed hispi cabbage, Maderia and truffle sauce, Four and Twenty carrot, steak and kidney 'hash brown'. **£29**

Matching Wine, Le Grand Noir Malbec, Languedoc, France, Glass 175ml £7.50

Pan roasted cod, garlic, herb and lemon butter, Jerusalem artichoke puree, cracked hazelnuts, new potatoes and Morecambe Bay shrimps. **£28**

Matching Wine, Veiga da Princess Albarino, Rias baixas, Spain . Glass 175ml £8.75

Risotto of wild mushrooms and winter vegetables, cheddar cheese and thyme 'crackling' and Eden Valley Brie cheese. **£20**

Matching Wine, Paparuda Pinot noir, Bonat, Romania. Glass 175ml £5.50

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

A La Carte Dessert Menu

Selection of cheeses from The Courtyard Dairy, chutney and a selection of Thomas Fudge's biscuits. **£12**
Matching wine, Graham's 10 year old Tawny Port, £7.25 100ml

Lemon posset with new season rhubarb. **£8**

Matching wine, Petit Guiraud, Sauternes, Bordeaux, France. Glass 100ml £7.50

Chocolate mousse, honeycomb and salted caramel ice cream. **£8**

Matching wine, Stanton & Killeen Ruthergien Muscat, Victoria, Australia. Glass 100ml £7.50

Dark ginger cake, salted caramel rum sauce, and vanilla ice cream. **£8.50**

Matching wine, Quady Essensia Orange Muscat, California, USA. Glass 100ml £8.

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

Ice creams *Vanilla *Chocolate *Salted Caramel

Sorbets *Raspberry *Orange

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£7**

Why not add a Liqueur: Disaronno £5.50 25ml, Kahlua £4.50 25ml

Full list of Dessert wines in our drinks menu

Dessert Cocktails

*Salted Caramel Espresso Martini **£9.50**

Made with The Lakes salted caramel vodka, Penningtonsespresso coffee, Kahlua liqueur and a little sugar. Shaken with Ice and strained into a classic martini glass.

*Lemon Meringue Martini. **£8.95**

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

*Amaretto Sour. **£8.95**

Made with a large measure of of disaronno, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice and poured into a rocks glass

Liqueur coffees, Coffees, Teas, Hot Chocolates,

all drinks below served with The toffee shop fudge, additional piece of fudge 60p, two pieces £1.10

Whisky Coffee. **£9.50**

Choose from:

-Irish Whiskey, Jameson

-The Lakes, The One

Jamaican Coffee. **£10.25**

Barcardi 8 Yr Old Reserva, with black coffee, sugar and cream.

Bailey's Coffee. **£8.75**

Baileys, with black coffee, sugar and cream.

Italian Coffee. **£9.15**

Amaretto liqueur, with black coffee, sugar and cream.

The Lakes Vodka Coffee. **£9.15**

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

French Coffee. **£10.15**

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

Raspberry Hot Chocolate. **£8.75**

Raspberry liqueur, with warm hot chocolate

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

Americano. **£3.40**

Espresso. £2.70 Single £2.95 Double

Flat white £3.75

Cappuccino £3.75

Cafe latte. £3.65

Mocha. £3.95

All above coffees available decaffeinated

Add shot of espresso 45p

Add syrup flavour 45p

Carmel, Vanilla, Amaretto, Salted Caramel, Gingerbread

Pennington's Lakeland Blend Tea. £2.90

Pennington's Decaffeinated Tea. £3.00

Pennington's Earl Grey. £3.00

Fruit And Herbal Tea. £3.00

**Peppermint *Blueberry *Rooibos *Green and lemon *Camomile*

Chai Tea Latte. £3.45

Hot Chocolate. £3.40

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