

*Why not start with a glass of our
Boizel Brut Reserve Champagne, 175ml glass £12.95*

Late Summer A La Carte Menu.

Additional Bread - £1.50 Pp

To start...

Tomato and roasted red pepper soup, Greek yoghurt and pesto. **£8**

Matching Wine, 'Me' by Matahiwi Sauvignon Blance, Wairarapa, New Zealand. Glass 175ml £7.50

East coast crab hummus, sweet and sour peppers, chilli and garlic, grilled focaccia. **£10**

Matching Wine, Altitudes Reserva Chardonnay, Central Valley, Chile. Glass 175ml £5.25

Buratta cheese, mushroom 'pate' cracked hazelnuts, pickled mushrooms, focaccia croutons. **£10**

Matching Wine, Penny Lane Pinot Noir, Marlborough, New Zealand. Glass 175ml £8

Pressed terrine of Cumbrian ham hock and smoked duck, spiced orange and toast. **£9**

Matching Wine, Funk Zweigelt, Niederösterreich, Austria. (Chilled) Glass 175ml £6.50

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

Matching Wine, Altitudes Reserva Chardonnay, Central Valley, Chile. Glass 175ml £5.25

To follow...

Brown sugar and fennel cured Cumbrian pork tomahawk, black pudding hash brown, sage and onion, Cumberland mustard and girolle mushrooms. **£25**

Matching Wine, Penny Lane Pinot Noir, Marlborough, New Zealand. Glass 175ml £8

Minted rump of local lamb, Little shepherds pie, butternut squash purée, lamb roasting juices. **£27**

Matching Wine, Valle Secreto Carmenere, cachapola Valley, Chile. Glass 175ml £10.50

Slow cooked Cumbrian Beef, smoked potato, Four and Twenty Carrot, red wine sauce and crispy onions. **£27**

Matching Wine, La Forge Malbec, Languedoc, France, Glass 175ml £7.50

Pan fried, tandoori rubbed cod, 'saag aloo' sweet potatoes, lobster madras sauce and greek yogurt. **£25**

Matching Wine, Les Tannes En Occitannie, Viognier, Languedoc, France. Glass 175ml £7

Harrisa roasted cauliflower, lemon and butterbean mash, burnt spring onion and padron pepper dressing, coriander and crispy onions. **£20**

Matching Wine, 'Me' by Matahiwi Sauvignon Blance, Wairarapa, New Zealand. Glass 175ml £7.50

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

Three cheese from The Courtyard Dairy, fig chutney and a selection of Thomas Fudge's biscuits. **£12**
Perfect with a glass of Kopke Colheita Tawny Port 2007, £11 100ml

Lemon and Lavender Posset, new season damsons and cheesecake ice cream. **£8**

Matching wine, Valle Secreto Late Harvest, Viognier, Central Valley, Chile, Glass 100ml £5.50, £26.50 Bottle

Chocolate Pot, salted caramel ice cream. **£8**

Matching wine, Quady 'Elysium' Black Muscat, California, USA. Glass 100ml £8, £31 Bottle

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

Matching wine, Quady Essensia Orange Muscat, California, USA. Glass 100ml £8, £31 Bottle

A selection of ice creams and sorbets, 1 Scoop **£2**, 2 scoop **£3.50**, 3 Scoop **£5**

Ice creams *Vanilla *Chocolate *Strawberry ripple *Salted Caramel

Sorbets *Raspberry *Orange

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£6.50**

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

Dessert Cocktails

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

-The Lakes, The One Sherry Cask. £9.95

with black coffee, sugar and cream.

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

Penningtons'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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