



FOUR & TWENTY

Champagne Constantine Solarris.

A rare 100% Pinot Meunier Champagne made by a young grower.
Aged in a solera system, it has a distinctive, rich and savoury character.

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

Early Spring A La Carte Menu

Additional Bread - £2.50 Pp

To start..

Cannelloni of local king scallops and east coast crab, buttered leeks, lobster sauce, fennel and blood orange dressing. **£16**

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

Slow cooked local lamb flatbread, whipped feta, harissa dressing, red onion, olive and sunblused tomato. **£10**

Matching Wine. Bolas De Barro Tinta De Toro Castilla Leon, Spain. Glass 175ml **£7.95**

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

Matching Wine. Fendant Treize Etoiles AOC, Valais, Switzerland Glass 175ml **£10**

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

Matching wine. Churton Petit Manseng Organic 2019, Marlborough, New Zealand Glass 100ml **£11**

Broccoli and Yorkshire blue cheese soup, wild garlic bread. **£9**

Matching Wine. Domaine Amélie and Charles Sparr Riesling Alsace, France. Glass 175ml **£10.50**

To follow...

Slow cooked blade of local beef, red wine sauce, onion puree, Four and Twenty carrot, cheddar cheese and truffle chips. **£32**

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

Slow cooked belly of lakes whiskey BBQ glazed pork, cauliflower cheese 'vol au vent', kale and bacon, pork roasting juices, sticky apple and hazelnut. **£28**

Matching Wine. Bolas De Barro Tinta De Toro Castilla Leon, Spain. Glass 175ml **£7.95**

Pan roasted halibut, lemongrass and champagne Constantine sauce, new potatoes and vegetables. **£36**

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

Roast loin of local venison, sticky red cabbage, celeriac puree, 'Hot Pot' pie, hedgerow berry gravy. **£32**

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

Roasted flat mushroom, stuffed with lentils, tomato and lovage, creamy polenta, herb and garlic crust. **£28**

Matching Wine. Fendant Treize Etoiles AOC, Valais, Switzerland Glass 175ml **£10**

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

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 Pistachio Bakewell, vanilla custard, new season Yorkshire rhubarb. **£11**

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

Passion fruit Crème Brûlée. **£10.50**

Matching wine. Churton Petit Manseng Organic 2019. Marlborough, New Zealand Glass 100ml **£11**

Dark chocolate Panna Cotta, malted ice cream and chocolate wafer. **£11**

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

Sweet Treats Selection for two. treacle toffee, mint fudge, Homemade Chocolate truffle **£5.95**

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

Ice creams * Vanilla * Salted caramel

Sorbets * Cherry * 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 Chocolate Truffle.

Extra Chocolate Truffle **£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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