



# FOUR & TWENTY

## SUBJECT TO CHANGE

### Late Autumn A La Carte Menu

Additional Bread - £2.50 Pp

#### To start..

Pan fried king scallops, coconut curry, celeriac and cashew. **£15**

**Matching Wine.** Champagne Constantine Solarris, Champagne, France. Glass 175ml £14

Rich chicken broth, barley and autumn vegetables. **£8**

**Matching Wine.** Funkstille Zweigelt, Niederösterreich, Austria, Glass 175ml £7.95

Maple roasted butternut squash, cashew cream and salsa Verde. **£9**

**Matching Wine.** Château de Riquewihr Grand Cru Schoenenbourg Riesling, Glass 175ml £10.50

Sauté wild mushrooms, Renison's farm egg, focaccia toast. **£9**

**Matching Wine.** Le Grand Noir Viognier, Languedoc, France, Glass 175ml £7.50

Twice baked cheese soufflé. **V. £11**

**Matching Wine.** Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.75

#### To follow...

Slow cooked blade of British beef, mushroom puree, brandy and peppercorn sauce, cheddar cheese and truffle chips. **£31**

**Matching Wine.** Château Trébiac, Graves, Bordeaux, France. Glass 175ml £9.75

Roast cannon of Cumbrian pork, pork and black pudding 'pig in blanket', house mustard mash, sticky apple and onion gravy. **£28**

**Matching Wine.** Rioja Vega Crianza, Rioja, Spain, Glass 175ml £6.50

Slow braised Scottish Venison meatball, celeriac and quince, roast heritage beetroot, dauphinoise potatoes, red wine and juniper. **£28**

**Matching Wine.** Sea Mountain 'Limestone' Shiraz, Robertson, South Africa, Glass 175ml £7.50

Pan roasted cod, lobster and king scallop dumpling, spiced lobster sauce and stir fried vegetables. **£30**

**Matching Wine.** Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.75

Tandoori roasted cauliflower, cauliflower puree, toasted almonds, IPA soaked sultanas, tomato and chickpea dressing and Coriander. **£23**

**Matching Wine.** Château de Riquewihr Grand Cru Schoenenbourg Riesling, Glass 175ml £10.50

#### On the side:

-Cheese 'n' truffle chips. **£6**

-Four and Twenty Carrots. **£4**

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

Selection of cheese from The Courtyard Dairy, chutney and a selection of Thomas Fudge's biscuits. **£13.95**

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

Chocolate marquise, praline and Crème fraîche. **£10**

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

Apple Pie with Crème fraîche and calvados syrup **£10**

**Matching wine.** Petit Guiraud Sauternes, Bordeaux, France. Glass 100ml £9.50

Coffee toffee choux bun, sticky pecans. **£10**

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

**Toffee shop treat Selection for two,** treacle toffee, mint fudge, butter fudge. **£5.95**

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

**Ice creams** \*Vanilla \*Strawberry

**Sorbets** \*Raspberry \*Orange \*Chocolate

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

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

### Dessert Cocktails

**\* Espresso Martini £12.50**

Made with Cumbria Distilling Vodka, Penningtons espresso coffee, Kahlua liqueur and a little sugar.  
Shaken with Ice and strained into a classic martini glass.

**\* Lemon Meringue Martini. £9.95**

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,

**Cumbrian Whisky Coffee. £9.85**

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

**Irish Whisky Coffee. £9.95**

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

**Jamaican Coffee. £10.45**

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

**Bailey's Coffee. £8.95**

Baileys, with black coffee, sugar and cream.

**Italian Coffee. £9.35**

Amaretto liqueur, with black coffee, sugar and cream.

**The Lakes Vodka Coffee. £9.35**

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

**French Coffee. £10.50**

Courvisier 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. £3.60**

**Espresso. £2.90 Single £3.10 Double**

**Flat white £3.95**

**Cappuccino £3.95**

**Cafe latte. £3.75**

**Mocha. £3.95**

All above coffees available decaffeinated

**Add a shot of espresso 50p**

**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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