



FOUR & TWENTY

SUBJECT TO CHANGE

Why not start with a Negroni, £9.95

Made with The Lakes Distillery gin, Campari and Cocchi Vermouth Di Torino
All Served over ice

Late Summer A La Carte Menu

Additional Bread - £2.50 Pp

To start..

Pan fried king scallop, peas and bacon, white wine sauce. **£15**

Matching Wine. Veiga da Princesa Albariño, Rias Baixas, Spain, **Glass 175ml £8.75**

Salad of baked beetroots, whipped feta, brambles and seeds. **£9**

Matching Wine. Churton Natural State Field Blend, Marlborough, New Zealand, **Glass 175ml £11.50**

Roasted tomato soup, mozzarella, basil and tasty croutons. **£8**

Matching Wine. Veiga da Princesa Albariño, Rias Baixas, Spain, **Glass 175ml £8.75**

Roast Cumbrian Chicken terrine, tarragon mayonnaise and toast. **£10**

Matching Wine. Churton Natural State Field Blend, Marlborough, New Zealand, **Glass 175ml £11**

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

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. **Glass 175ml £10.95**

To follow...

Slow cooked blade of British beef, red wine sauce, black dub blue cheese 'Caesar', and cheesy chips. **£31**

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

Roast Cannon of local lamb, grilled kofta, roast potatoes, red pepper, mint and yogurt. **£31**

Matching Wine. Le Grand Noir Viognier, Languedoc, France. **Glass 175ml £7**

Pan fried River Test Trout, new potatoes, late summer vegetables and bouillabaisse sauce. **£32**

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. **Glass 175ml £10.95**

Grilled loin of local pork, black pudding and apple sausage roll, cider braised onion, home made mustard and cider sauce. **£29**

Matching Wine. Funkstille Zweigelt, Niederösterreich, Austria, **Glass 175ml £8.75**

Lemon and Harrisa roasted cauliflower, butterbean mash, isle of Wight tomato dressing. **£22**

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. **Glass 175ml £10.95**

On the side:

-Cheese 'n' truffle chips. **£6**

-Four and Twenty Carrots. **£4**

-Italian leaf salad. **£4**

A La Carte Dessert Menu

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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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

Summer pudding made with merlot and fresh strawberry ice cream. **£10**

Matching wine. Nuy Red Muskadel. South Africa. Glass 100ml £7.50

Tiramisu with The Lakes Blended whisky and dark chocolate sorbet. **£10**

Matching wine. Stanton Killeen Rutherglen Muscast. Victoria, Australia. Glass 50ml £7.50

Pistachio cake, lemon curd and damson berry. **£9**

Matching wine. Essensa Orange Muscate, California, USA. Glass 100ml £9.50

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 £8.95**

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. £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

Liqueur coffees, Coffees, Teas, Hot Chocolates,

Cumbrian Whisky Coffee. £9.60

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

Irish Whisky Coffee. £9.60

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. £10.25

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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