FOUR & TWENTY

Champagne Constantine Argosa, Rosę De Saignée

This champagne is mouth-watering, the perfect start to your meal.

£10.50 125ml Glass / **£14.50** 175ml Glass / **£21** 250ml Glass / **£61.00** Bottle

Early Autumn A La Carte Menu

Additional Bread - £2.50 Pp

To start...

Pan fried king scallops, Jeruselum artichokes, garlic and chive butter sauce. **£17**

Matching wine, **Domaine Aurélien Verdel Chardonnay. Burgundy, France. Glass 175ml £16**

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

Matching Wine, **Fendant Treize Etoiles AOC**, Valais, Switzerland **Glass 175ml £10.50**

Salad of Mouneyrac peaches and Cumbrian air dried ham, whipped goats curd, smoked almonds, rocket and basil pesto. **£10**

Matching wine, **Domaine Aurélien Verdel Chardonnay**. Burgundy, France. **Glass 175ml £16**

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

Matching wine, **Churton Petit Manseng Organic 2019**, Marlborough, New Zealand **Glass 100ml £12**

Creamy watercress soup with a little Cumbrian beef cheeseburger. **£10**

Matching Wine, **Domaine Amélie and Charles Sparr Riesling**. Alsace, France. **Glass 175ml £9.25**

To follow...

Slow cooked Ox Cheek, horseradish mash, red wine, button onions and mushrooms, Four and Twenty carrot, crispy dripping crumbs. **£30**

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

Slow cooked local lamb shank, warm hummus, crispy onions, parsley, mint and red onion salad. **£32**

Matching Wine, **Bodegas Ugalde**, **Rioja Reserva 2019**, Rioja, Spain **Glass 175ml £8.95**

Roast loin of local pork, creamed savoy cabbage and bacon, sticky apple and Cumberland sausage roll, 'burnt' apple sauce, Cumberland mustard roasting juices. **£26**

Matching wine, **Domaine Aurélien Verdel Chardonnay**. Burgundy, France. **Glass 175ml £16**

Pan fried halibut, lobster and cashew nut korma sauce, summer vegetables, new potatoes and crispy popadom. **£36**

Matching Wine, **Châteauneuf du Pape Blanc 2024**. Rhone Valley, France, **Glass 175ml £14.50**

Cumin roasted carrots, crispy onions, chickpea mash, pepper oil and popadum. **£25**

Matching Wine, **Domaine Amélie and Charles Sparr Riesling**. Alsace, France. **Glass 175ml £9.25**

Please advise us if you have any food allergies, so that we can provide you with ingredient information to make a safe choice.Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

Four and Twenty,
Part of Song Bird Hospitality Uk LTD

SAMPLE MENU ONLY SAMPLE MENU ONLY

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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**

Vanilla creme brûlée, strawberry sorbet. **£10.50**
Matching wine, **Château de Fesles Bonnezeaux 2015** Loire Valley, France, **Glass 100ml £12.75**

Chocolate torte, Amaretti crumbs, salted caramel ice cream. **£11**
Matching Wine, **Clos Montblanc Late Harvest**. Catalonia, Spain. **Glass 175ml £9**

Warm lemon and elderflower drizzle cake, lavender ice cream. **£11**
Matching wine, **Churton Petit Manseng Organic 2019**, Marlborough, New Zealand **Glass 100ml £12**

Sweet Treat Selection, toffee shop treats and homemade petit four. **£3 per person**

A selection of homemade ice creams and sorbets, 1 Scoop **£3**, 2 scoop **£4.50**, 3 Scoop **£6**
Ice creams *Vanilla *Caramel
Sorbets *Strawberry *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.

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 ogg 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 petit four.
Extra Homemade petit four. **£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 c\ream.
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

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

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
Penningtons's Earl Grey. £3.00
Fruit And Herbal Tea. £3.00
*Peppermint *Blueberry *Rooibos *Green *Camomile
Hot Chocolate. £3.40

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