

## Mid Spring Set Menu.

### The Paddington Martini, £9.95

*Made with a large measure of Carlisle gin blood orange and lime, a scoop of blood orange sorbet, a squeeze of lime, splash of grand marnier and a little sugar. All shaken and strained into a chilled classic martini glass.*

Additional bread - £1.50 pp

## To start...

Green pea soup with (or without) slow braised Cumbrian ham hock, focaccia croutons and potato puffs. v

Matching Wine, Torre Dei Vescavi Merlot, Venetian, Italy . Glass 175ml £5.50

Oriental style salad of Smoked Scottish salmon, cashew nut satay and sesame.

Matching Wine, Picpoul De Pinet, 'Le Pied Marin', Vin De Pays, France, Glass 175ml £5.50

Coronation chicken terrine, mango chutney, and poppadum's.

Matching Wine, Paul Mas Viognier, Vin De Pays, France. Glass 175ml £6

## To follow...

Pan fried fillet Sea Bass, crushed new potatoes, spring onions, capers and herbs and lemon and Prosecco sauce.

Matching Wine, Me By Matrahiwi Estate Sauvignon Blanc, Wairarapa, New Zealand, Glass 175ml £6.50

Miso glazed aubergine, soy, ginger and lime, scallion, crispy onions, coriander, wild rice and sesame.

Matching Wine, Albarino, Veiga Naum, Rias Baixas, Spain, Glass 175ml £7.50

Slow cooked herb crusted Cumbrian lamb, spring vegetable and Jersey new potato 'minestrone', pearl barley and a wild garlic and roasted hazelnut pesto.

Matching Wine, Chateau Larcarelle, Beaujolois-Villages, Burgundy, France. Glass 175ml £6.50

## To finish...

Affogato, double shot of Penningtons espresso with a scoop of Four and Twenty's vanilla ice cream. (*decaffé 65p supplement*)

Warm Ginger Beer cake, sticky ginger sauce and vanilla ice cream

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

Vanilla Pannacotta, exotic fruit salad, coconut sorbet.

Matching wine, Chiliner Late Harvest, Sauvignon Blanc, DO. Valle central, Chile. Glass 100ml £4.50

**Two Courses £20,  
Three Courses £25.**

Served Lunch, Tuesday To Saturday

Served Dinner, Tuesday To Thursday

NOT SERVED Friday Or Saturday Evenings

### 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***