



# FOUR & TWENTY

## Why not start with a Glass 'Exton Park RB 23 Rosé NV

Elegant dry pink sparkling wine.

**175ml glass £16**

## Early Spring Set Menu

**Additional Bread - £2.50 Pp**

### To start..

Steamed Haggis bun, hoisin sauce, citrus slaw, pepper crunch and peanuts.

**Matching Wine. Villa Antinori Chianti Classico Riserva 2021** Tuscany, Italy. **Glass 175ml £12.80**

Beetroot tarte, goats curds and lemon dressing.

**Matching Wine. Chateau de Riquewihr Riesling grand Grand Cru.** France. **Glass 175ml £10.95**

Parsnip, apple and walnut soup, tasty croutons.

**Matching Wine. Bagordi Rioja Blanco Organic.** Rioja, Spain. **Glass 175ml £6.50**

### To follow...

Grilled local pork, mushroom puree, buttery mash, Cumberland mustard, late winter greens.

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

Pan fried Seabass, buttered leeks, mussel, bay and tomato, hash brown and smoked salmon.

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

BBQ hispi cabbage, cashew and sesame cream, fried mushroom barley, sweet and sour sauce.

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

### To Finish..

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

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

Penningtons coffee cream brûlée.

**Matching Liqueur. Patrón XO Cafe Coffee Liqueur.** Navarra, Mexico. **Glass 50ml £13.50**

Rhubarb and ginger knickerbocker glory.

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

**Two Courses £28,  
Three Courses £32.**

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**