



# FOUR & TWENTY

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

Elegant dry pink sparkling wine.

**175ml glass £17**

## Mid Spring Set Menu

**Additional Bread - £2.50 Pp**

### To start..

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

Matching Spirit, The One Sherry Cask Finished Whisky, Cumbria, England. Glass 25ml £6.25

Matching Wine, Sea Mountain 'Limestone' Shiraz 22, Robertsons, South Africa. Glass 175ml £7.50

Padron peppers, Ajo blanco, smoked almonds and burnt lemon.

Matching Wine, Domaine Félines Jourdan Picpoul de Pinet, Languedoc, France Glass 175ml £7.95

Wirral watercress soup, poached Renisons hens egg and tasty croutons.

Matching Wine, Domaine Amélie and Charles Sparr Riesling, France. Glass 175ml £10.50

### To follow...

Ragu of Slow cooked local lamb, tomato and spring vegetables, truffled pasta and chieftain cheddar.

Matching Wine, Duca di Saragnano Chianti 2022, Tuscany, Italy. Glass 175ml £7.95

Pan fried Seabass, warm champagne and lemon 'tartar' sauce, crispy salt 'n' vinegar potatoes.

Matching Wine, Domaine Amélie and Charles Sparr Riesling, France. Glass 175ml £10.50

Spring herb and green pea risotto, spears of asparagus and Lancashire cheese.

Matching Wine, Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.95

### 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

Lemon Meringue Pie

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

Basque cheesecake, rhubarb and ginger.

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**