



FOUR & TWENTY

SAMPLE MENU ONLY

Early Winter Set Menu

Additional Bread - £2.50 Pp

To start..

Braised local pigs cheek, polenta, apple and black pudding.

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

Beetroot soup, horseradish creme fraiche and croutons.

Matching Wine. Duboeuf Fleurie La Madone 2022, Beaujolais, France. Glass 175ml £9.95

Grilled broccoli, savoury Chinese mushroom sauce, linseed crackers.

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

To follow...

Artichoke and black garlic risotto, Lancashire Bomb cheese, hazelnuts and spring onions.

Matching Wine. Quails' Gate Chardonnay 2022, British Columbia, Canada. Glass 175ml £12.80

Cumbrian minced beef and onion pudding, red wine sauce, mashed potatoes, Four and Twenty carrot.

Matching Wine. Château Trébiac 2019, Graves, Bordeaux, France. Glass 175ml £16

Pan roasted Scottish salmon, winter vegetables, smoked confit potatoes, warm tartar sauce.

Matching Wine. Quails' Gate Chardonnay 2022, British Columbia, Canada. Glass 175ml £12.80

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

Chocolate bouchon, vanilla ice cream, fudge sauce.

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

Custard Tart, poached rhubarb, rhubarb ice cream

Matching wine. Petit Guiraud Sauternes, Bordeaux, France. Glass 100ml £9.50

**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