

Late Summer A La Carte

Additional Bread - £1.50 Pp

To start...

Cauliflower soup, Morecambe bay shrimps, and toasted almonds. V £6

Pan fried king scallops, peas and bacon, Noily pratt and lemon. £11

Chicken liver pate, red onion marmalade and lemon thyme 'hob nobs'. £7

Four and twenty prawn cocktail, gem lettuce, thousand Island dressing and bloody Mary sorbet. £7

Twice baked cheddar cheese souffle, fresh chives. V £8

To follow...

Slow braised blade of Cumbrian beef, red wine sauce, herb roasted potato wedges, Broccoli and black dub blue cheese puree, buttered tender stem broccoli. £19

Roasted breast of chicken, wild mushroom and summer vegetable risotto, morel mushrooms and Madeira sauce. £19

Herb crusted rump of Cumbrian lamb, crushed roots, little slow cooked shoulder shepherds pie, herb pesto, minted lamb gravy. £20

Grilled courgettes marinated in garlic and thyme, with basil, parmesan, new potatoes, burrata cheese and pine nuts. $V \pm 16$

Pan fried fillet of sea bass, heritage tomatoes, new potatoes, samphire, sweet and sour peppers and a lobster and harissa sauce. £19

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.



Late Summer A La Carte Dessert Menu

Three cheese from The Courtyard Dairy, with homemade chutney and rough cut oat cakes. £9 Perfect with a glass of Kopke Colheita Vintage Tawny Port, £6 50ml

Victoria plums poached in red wine, Mark's Eden valley honey and cinnamon ice cream £6

Boozy chocolate pot and salted caramel ice cream. £7

Warm ginger beer cake, sticky ginger caramel and vanilla ice cream. £7.50

A selection of our homemade ice cream and sorbets, please ask for flavours. £5

Affogato, double shot of Penningtons espresso with a scoop of Four and Twenty's vanilla ice cream. £6 (decaffe 65p supplement)

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Dessert wines

Quady 'Elysium' Black Muscat, California, USA.

£5 75ml, £24 Bottle

Flavors of small Champagne grapes, blue flowers and herbal honey wit a supple, bright, sweet full body and a smooth complex finish.

Chilinero Late Harvest, Sauvignon Blanc, D.O. Valle Central, Chile,

£3.50 75ml, £20 Bottle

A beautiful light golden hue with peach and pear aromas, intermingled with tones of honey and vanilla.

Liquor Coffees, Coffees, Teas, Hot Chocolates,

all drinks below served with The toffee shop fudge

Whisky Coffee. £8

Choose from:

-Irish Whiskey, Jameson

-Cumbrian Whisky, The Lakes, The One

with black coffee, sugar and cream.

Jamaican Coffee. £9

Barcardi 8 Yr Old Reserva, with black coffee, sugar and

cream.

Bailey's Coffee. £7.50

Baileys, with black coffee, sugar and cream.

Italian Coffee. £8.50

Amaretto liqueur, with black coffee, sugar and cream.

Russian Coffee. £8.50

The Lakes Distillery vodka, with black coffee, sugar and

cream.

French Coffee. £9

Martel V.S.O.P, with black coffee, sugar and cream.

Raspberry Hot Chocolate. £7.50

Raspberry liqueur, with warm hot chocolate

All alcohol in liquor coffees and hot chocolates are 25ml measure.

Blend Tea. £2.30

Pennington's Decaffeinated Tea. £2.50

Pennington's Assam Tea. £2.60

Penningtons's Earl Grey. £2.60

Fruit And Herbal Tea. £2.60

Americano. £2.60

Espresso. £2.10 Single £2.40 Double

Flat white £3.10

Cappuccino £3.10

Cafe latte, £3.10

All above coffees available decaffeinated with 65p supplement, except individual cafetière.

Individual Cafétiere, £3.25

Our own special blend of coffee, with hints of chocolate and praline.

Chai Tea Latte. £3.25

Mocha. £3.20

Hot Chocolate. £3

Pennington's Lakeland

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Four and Twenty, 42 King Street, Penrith, CA11 7AY