FOUR & TWENTY

Nyetimber Cuvée Chérie NV, Demi-sec

The first of its kind in England, Cuvee Chérie is a demi-sec style, masterfully balancing sweetness and acidity.

£12 125ml Glass / **£15** 175ml Glass / **£22** 250ml Glass / **£64.00** Bottle

Early Autumn A La Carte Menu

To start...

Scottish crab, warm Winter Tarn butter, nutmeg, chive and our focaccia. **£17**
Matching wine, **Domaine Aurélien Verdet Chardonnay**. Burgundy, France. **Glass 175ml £16**

Twice baked cheddar cheese soufflé, fresh chives. **£12**
Matching Wine, **Fendant Treize Etoiles AOC**. Valais, Switzerland **Glass 175ml £10.50**

Salad of burrata and crown prince squash, smoked almonds and port reduction. **£10**
Matching wine, **Domaine Aurélien Verdet Chardonnay**. Burgundy, France. **Glass 175ml £16**

Four and Twenty pork pate 'Cannoli', cider reduction and apple chutney. **£10**
Matching wine, **Churton Petit Manseng Organic 2019**, Marlborough, New Zealand **Glass 100ml £12**

Mushroom soup, with Baron Bigod flat bread. **£11**
Matching Wine, **Churton Pinot Noir**. Marlborough, New Zealand. **Glass 175ml £11.50**

To follow...

Slow cooked Beef, horseradish mash, Four and Twenty carrot, red wine braising juices. **£31**
Matching Wine, **Domaine Font de Courtedune Châteauneuf-du-Pape**, France **Glass 175ml £15**

Slow cooked local lamb, parsnip puree, autumn vegetable gratin, pearl barley and minted lamb gravy. **£31**
Matching Wine, **Domaine Font de Courtedune Côtes du Rhône**. Rhone, France. **Glass 175ml £9.95**

Roast breast of Gressingham duck, sticky red cabbage, heritage beetroot boozy cherries and hasselback potato. **£35**
Matching Wine, **Domaine Font de Courtedune Châteauneuf-du-Pape**, France **Glass 175ml £15**

Pan fried halibut, lobster sauce, autumn vegetables and new potatoes. **£36**
Matching Wine, **Châteauneuf du Pape Blanc 2024**. Rhone Valley, France, **Glass 175ml £14.50**

Ricotta gnocchi, wild mushroom, Yorkshire blue cheese, smoked almonds, watercress and pickled shallot. **£25**
Matching Wine, **Churton Pinot Noir**. Marlborough, New Zealand. **Glass 175ml £11.50**

Please advise us if you have any food allergies, so that we can provide you with ingredient information to make a safe choice.Unfortunately, as allergens are present on site we cannot guarantee menu items will be completely free from a specific allergen.

Four and Twenty,
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To Finish...

Pumpkin panna cotta, honey cinnamon ice cream, Westmorland gingerbread crumbs. **£11**
Matching wine, **Château de Fesles Bonnezeaux 2015**, Loire Valley, France, **Glass 100ml £12.75**

Warm chocolate and ale cake, hot chocolate sauce, vanilla ice cream. **£11**
Matching wine, **Churton Petit Manseng Organic 2019**, Marlborough, New Zealand **Glass 100ml £12**

Burnt Basque cheesecake, raspberry compote. **£11**
Matching wine, **Château de Fesles Bonnezeaux 2015**, Loire Valley, France, **Glass 100ml £12.75**

Sweet Treat Selection, toffee shop treats and homemade petit four. **£3 per person**

A selection of homemade ice creams and sorbets,
1 Scoop **£3**, 2 scoop **£4.50**, 3 Scoop **£6**
Ice creams *Vanilla *Caramel
Sorbets *Orange *Raspberry *Damson

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£7.50**
Why not add a Liqueur: XO Cafe Coffee Liqueur. £6.95 25ml.

Cheese

Our cheese is supplied by the award-winning cheesemongers, The Courtyard Dairy.

***Kirkham's Lancashire** Buttery, yoghurty, light. *(Cows Milk, Unpasteurised)*
***Tunworth Camembert**, Rich, vegetal, intense.. *(Cows Milk, Pasteurised)*
***Sparkenhoe Blue**, Savoury, gentle blue, a savoury finish. *(Cows Milk, Pasteurised)*

Homemade Damson Jelly, Black Garlic Honey, Selection of Crackers

One Cheese **£8** / Two Cheeses **£15** / All Three Cheeses **£22**

Matching wine, **Graham's 10 year old Tawny Port**, Douro, Portugal, **Glass 100ml £8.30**

Sweet And Fortified Wines

Clos Montblanc Late Harvest 2023, Catalonia, Spain. **£9** 100ml glass / **£34** 375ml Bottle
Churton Petit Manseng Organic 2019, Marlborough, New Zealand. **£12** 100ml glass / **£55** 500ml Bottle
Principe de Viana Vendimia Tardia 2021. Navarra, Spain, **£8** 100ml glass / **£33** 500ml Bottle
Château de Fesles Bonnezeaux 2015, Loire Valley, France **£12.75** 100ml glass / **£61.75** 500ml Bottle
Graham's 10 Year Old Tawny Port. Douro, Portugal **£8.30** 100ml glass / **£45.00** 750ml Bottle
Barbadillo Pedro Ximenez. Andalucia, Spain **£8.00** 100ml glass / **£38.00** 750ml Bottle
Royal Tokaji Aszu 5 Puttonyos 2018 Tokaji, Hungary **£15** 100ml glass / **£72** 500ml Bottle

Dessert Cocktails

Tequila Espresso Martini. £14.95
Made with Patron XO Cafe, Penningtons espresso coffee, Kahlua liqueur and a little sugar. Shaken with Ice and strained into a classic martini glass.

Lemon Meringue Martini. £10.95
Made with a large measure of cream soda vanilla vodka, lemon monin, a little sugar, fresh lemon juice and ogg white. All shaken with ice and strained in a martini glass

Espresso Martini. £13.45
Made with The Lakes Distillery vodka, Penningtons espresso coffee, Kahlua liqueur and a little sugar. Shaken with ice and strained into a classic martini glass.

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