


FOUR & TWENTY

Birthday Menu

Curried cauliflower soup, with Morecambe bay
shrimps and croutons.

Châteauneuf Du Pape Blanc Rhone Valley, France



Twice baked cheddar cheese soufflé.

Fendant Treize Etoiles AOC, Valais, Switzerland



Slow cooked blade of beef, mushroom puree, red wine
sauce and truffle pudding

Chateau Laroze Saint-Emilion Grand Cru Rhone Valley, France,



Coconut panna cotta, cumberland gingerbread and
cherry sorbet

Churton Petit Manseng Organic, Marlborough, New Zealand, 100ml glass



Toffee shop treats.

Barbadillo Ataman Vermut. Jerez, Spain, 50ml glass

Food £55

Food and Wine £95

All Food and Wines are subject to change and availability.

Four and Twenty.

Part of Song Bird Hospitality Uk LTD