

This month we would like to highlight the two wines below, great flavoured wines that suit our style of cooking perfectly.

For something completely different and fantastic value, why not try the wine tasting at £17.00 per person, minimum of two persons.

**FAIVELEY, BOURGOGNE ALIGOTE, BURGUNDY, FRANCE 2006**

Lovely, crisp Chardonnay from this heavyweight domaine.  
£6.00 glass : £22.00 bottle

**JERICHS**

OPEN EVERY EVENING AT 7.00PM  
EXCEPT FOR MONDAY & THURSDAY

**TO START**

Cream of new season Cauliflower, local Cumberland smoked cheese soup, cream and walnut oil.  
£4.75

Home cured Gravdax and smoked salmon platter with beetroot and horseradish salsa, dill crème fraiche, peppered dressed salad.  
£9.50

Slow roasted organic Chicken, thyme and cep mushroom risotto, emulsion glaze, parmesan chips.  
£8.00

Dressed New Potato, Bury blackpudding, pancetta, Leagrams curd cheese salad, treacle coarse grain mustard vinaigrette, salad  
£8.75

**PASSITIVO, PRIMITIVO, 2008, ITALY.**

Great, intense ruby wine, full of fruit and spice.  
£6.50 glass: £24.00 bottle

**FOR MAIN COURSE**

Pan fried Baby Hallibut fillet with buttered roast scallop, crushed herb new potatoes, samphire and organic chargrilled courgette, warm virgin olive oil emulsion.  
£19.50

Chargrilled marinated Vegetables (fennel, red onion, red pepper, tomato) on spinach and cream glazed egg pasta noodles with, Cumbrian blue cheese, crunchy sun flower seeds..  
£15.25

Pan seared loin of Lakeland spring lamb on onion, rosemary and cream baked potatoes, mint glazed new season glazed veg, reduced Madeira wine sauce reduction.  
£19.50

Char-grilled, mature, premiere Scotch beef with grilled tomatoes, mushrooms, reduced cabernet wine sauce, "well done" salted home made French fries and Dijon butter.

Rib eye	£22.00
Fillet	£25.00

**LIMITED RELEASE CLOUDY BAY WINES**

Chardonnay, 2007	£32.00 Bottle
Sauvignon Blanc, 2008	£28.00 Bottle

Chateau Grimard, Bordeaux, 2009 France  
(Neighbour to Pomerol and St Emilion)  
Great, spicy, ripe fruitness. £25.00 Bottle

.....AND FOR DESSERT

Dessert wines are fantastic with puds, why not try one....?

New season Lavender crème brulee  
£6.50

Foundstone, Raisined Semillon, Aus.  
£2.50, 50ml glass / £4.50, 100ml glass

Chocolate and almond tart with praline sauce,  
Home made ice cream  
£6.90

Quadys, Elysium, Black Muscat, USA  
£3.75, 50ml glass / £6.95, 100ml glass

Raspberry panna cotta with peach and summer fruit ripple sorbet, sugared shortbread round.  
£6.75

Anakena, Late Harvest Muscat, Chile  
£3.25, 50ml glass / £6.00, 100ml glass

Jerichos cheese platter

A selection of cheeses with our own homemade biscuits.  
£7.50 Or £10.00 to share

Blue cheese with a glass of vintage port.  
£8.95

Lillypilly, 1998 VP, fortified Cabernet/ Chambourcin wine from Oz.  
Great with Chocolate.  
£ 7.50, Glass 100ml.

**COFFEES**

Cafetiere           £3.00  
Cappuccino       £3.00  
Espresso           £2.50  
Liqueur coffees available

Gratuities are left to the discretion of the customer.  
Service charge is not included