



WELCOME TO

THE CENTRAL BISTRO & BAR

AT THE WASHINGTON CENTRAL HOTEL

GINS, COCKTAILS & MALTS

GINS

"The Gin and Tonic has saved more Englishmen's lives, and minds, than all the doctors in the Empire" Winston Churchill

The garnish and Tonics we suggest, are just that; suggestions. Gin is 'personal' so please ask the barstaff for your own preference of Tonic and garnish and we will be more than happy to oblige. Or explore and create your own.

BLOOM - WARRINGTON, CHESHIRE - UK **£4.20**
A floral, London Dry. Slightly sweet due to the key botanicals of Honeysuckle, Camomile and Pomelo. 40% vol
Fever Tree Elderflower tonic & Strawberries.

DEATHS DOOR - WISCONSIN - USA **£5.10**
A Juniper, new western. Simple mix of Juniper, Fennel seed and Coriander distilled with Wisconsin wheat and barley creates a true 'utility' Gin of our time. 47% vol
Schwepes tonic, orange slice & mint sprig or Juniper.

GORDONS - FIFE - SCOTLAND **£3.50**
A Juniper, London Dry. The world's best selling London Dry is the 'Ginniest of Gins' with its classic Juniper and citrus infusion. 37.5% vol
Schwepes tonic and a wedge of lime.

MONKEY 47 - BLACK FOREST - GERMANY **£5.60**
A herbaceous, new western. Based on a recipe created by an RAF Wing Commander who retired to the Black Forest, and crafted a Gin which contains 47 botanicals including cranberry. All from his back garden. Oh! and he had a pet monkey... 47% vol
Schwepes or Fever Tree Elderflower, fresh cranberries & junipers.

TANQUERAY No 10 - CAMERON BRIDGE - SCOTLAND **£4.60**
A citrus, London Dry. The No 10 refers to its original still number. It is a Gin that is a homage to the passion and attention to detail of its creator Charles Tanqueray. Perfect for a Martini. 47.3% vol
Fever Tree Mediterranean, wedge of pink grapefruit & Junipers

THE LAKES GIN - SETMURTHY, CUMBRIA - UK **£4.10**
A floral, New Western. The best Lake District Junipers, augmented with bilberry, heather and meadowsweet. Creates an Artisan Gin that is delicious and vibrant with fresh citrus, floral and fruity complexities 43% vol
Schwepes or Fever Tree Mediterranean. Try chilled & Neat or 1:1 with tonic and no fruit.

BOMBAY SAPPHIRE - HAMPSHIRE - ENGLAND **£3.70**
A floral, London Dry. Ten precious botanicals combine to create Bombay Sapphire, through the vapour infusion process. The result? a complex aromatic Gin delivering a broader, more balanced flavour. 40% vol
Fever Tree Mediterranean, wedge of lime & Junipers

HENDRICKS - GIRVAN - SCOTLAND **£4.60**
A herbaceous, New Western. Eleven peculiar botanicals including cucumber and rose petals to create a wonderfully refreshing taste with delightful floral aroma. 41.4% vol
Fever Tree Elderflower, slices of cucumber and or rose petals

PINK GORDONS - FIFE - SCOTLAND **£3.50**
Classic 'pink' recipe from 1880. Juniper sweetened with strawberries, raspberries and redcurrants.
Fever Tree Elderflower, raspberries or strawberries

All prices are per 25ml measure. Tonics are not included.

TONICS

From time to time, we all benefit from a 'good tonic' to lift us in our everyday life... A gin however is lifted everyday by the benefit of a 'good tonic' - Not Winston Churchill

SCHWEPES ORIGINAL TONIC (125ml)

SCHWEPES SLIMLINE TONIC (125ml)

FEVER TREE MEDITERRANEAN TONIC (200ml)

FEVER TREE ELDERFLOWER TONIC (200ml)

All **£1.85** each

COCKTAILS

BUBBLE GUM DAIQUIRI **£6.70 (2)**
Sweet tooth?? - Bacardi Rum, pineapple juice, lime cordial and bubble gum syrup over crushed ice.

FROZEN STRAWBERRY MARGARITA **£8.25 (3)**
The ultimate thirst quencher: Tequila, Triple Sec, Strawberry Liquor, lime juice, blended strawberries and crushed ice.

GODFATHER **£6.45 (2)**
Jack Daniels and Amaretto over ice, wedge of lime topped with Pepsi.

GIN DELUXE **£8.75 (3)**
Our own creation will delight the Gin crowd; Half Gordons and Williams mulberry Gin, lime juice and elderflower, over crushed ice.

PURPLE RAIN **£6.45 (2)**
Vodka and Blue Caracao over crushed ice topped with lemonade and finished with a dash of Grenadine.

HARVEY WALLBANGER **£8.75 (3)**
A 1920's classic of Vodka and fresh orange juice topped with Galliano.

KIR ROYALE **£9.25 (2)**
Smooth sophistication in a glass, Creme de cassis and Champagne.

SKITTLES **£7.95 (3)**
A sweet and fruity combination of Peach Schnapps, Midori, Blue Curacao, Vodka and Taboo shaken with crushed ice, lemonade and orange juice.

FROZEN FUZZY **£6.45 (2)**
A slushy cocktail of Cointreau, Peach Schnapps, lime juice and grenadine sparkled with lemonade.

CHAMPAGNE COCKTAIL **£9.75 (2)**
For those who are accustomed to the highlife: Champagne, Cognac, sugar and a drop of Angostura.

PRETTY IN PINK **£6.95 (2)**
Vodka, White Rum, lemon sorbet, lemonade, elderflower and Grenadine.

Or as a 'Mocktail' with no Vodka and Rum **£3.00 (0)**

LONG ISLAND ICED TEA **£10.95 (4)**
Must be one of the world's most popular cocktails; Vodka, dark Rum, Gin and Triple Sec, topped with Pepsi and ice. Served 'very long' in a large glass.

Numbers in brackets indicate the number of 25ml measures of spirits or liqueurs in each cocktail

SINGLE MALTS

DALWHINNIE **£5.60**

From Scotland's highest distillery in the magnificent Grampians, delicately smokey with a honey finish. 40% vol

TALISKER **£6.50**
The golden spirit of Skye has the taste of seaweed peppered with sour and sweet. 45.8% vol

GLENMORANGIE **£5.50**
This 10 year old favourite originates from the Northern Highlands. It's pale gold colour exudes the flavour of spice, flowers and creamy sweet tones. 40% vol

HIGHLAND PARK **£5.60**
The most Northerly distillery is in the Orkney's and this 12 year old beauty embodies flavours full of smoke, heather and honey. 40% vol

OBAN **£6.50**
One of the six classic distillery regions. This popular malt has a heartwarming bright finish. 43% vol

LAPHROAIG **£5.60**
An Islay 10 year old malt, well rounded with a quite distinctive deep rich smokey peaty flavour. Pronounced 'La-froyg'. 40% vol

'THE WATER OF LIFE'

THE CENTRAL BISTRO & BAR

Served in the lounge bar & bistro between 12.00 - 14.00 (14.30 on Saturdays) & 17.00 - 21.30

Please also take a look at our boards for today's specials

V = VEGETARIAN GF = GLUTEN FREE

BAR LOUNGE TWO COURSE MENU

Served in the lounge bar, starter and main or main and dessert.
Orders for both courses to be placed together.

STARTERS

HOME-MADE SOUP OF THE DAY (GF)
fresh baked roll and butter

HOT BLACK PUDDING, CHORIZO AND HALLOUMI
on charred sourdough and basil dressing

SWEET CHILLI CHICKEN (GF)
with salad garnish and sour cream dip

BAKED PORTABELLO MUSHROOM (V) (GF)
roast peppers, asparagus,
dolcelatte glaze and rocket salad

SMOKED MACKEREL PATE (GF)
apple and fennel salad, chilli and red onion jam

MAIN COURSES

BEEF OR VEGETARIAN LASAGNE
with salad, triple cooked chips or garlic bread

THAI GREEN VEGETABLE CURRY (GF)
rice and poppadom

CHARGRILLED CHICKEN AND BACON STACK
layered with BBQ sauce and
melted cheese, salad and chips

WHOLE SCAMPI TAILS
deep fried in a natural crumb, salad and chips

WHITE CRAB MEAT CARBONARA
spaghetti, cream sauce, garlic & chives
and garlic bread

DESSERTS

FRESH FRUIT SALAD (GF)

LAKELAND STICKY TOFFEE PUDDING
with hot butterscotch sauce

APPLE AND RHUBARB CRUMBLE
with gooseberry icecream or vanilla custard

SUMMER BERRY ETON MESS (GF)
crushed meringue and chantilly cream

SWISS ICECREAMS

Choose 3 scoops from:

Vanilla
Caramel
Cappucino
Maple & Walnut
Strawberry
White Chocolate
Swiss Chocolate

LUNCH

Sunday - Thursday: **£13.50**
Friday & Saturday: **£15.50**

DINNER

Sunday to Thursday: **£15.50**
Friday & Saturday: **£17.50**

*N.B. If you have any special dietary requirements or suffer from any allergic reactions —
please consult with the staff whilst ordering your food.*

STARTERS & SMALL DISHES

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| A SELECTION OF BREAD ROLLS with savoury butters, gluten free bread also available | £2.00 |
| HOT BLACK PUDDING, CHORIZO AND HALLOUMI charred sourdough and basil dressing | £5.25 |
| HOME-MADE SOUP OF THE DAY (GF) with a fresh baked bread roll and butter | £5.25 |
| BAKED PORTABELLO MUSHROOM (V) (GF) roast peppers, asparagus, dolcelatte glaze and rocket salad | £6.50 |
| HAM HOCK HASH CAKE with fried duck egg, pea puree, radish and watercress | £7.25 |
| SMOKED MACKEREL PATE (GF) charred mackerel fillet, apple & fennel salad, chilli and red onion jam | £7.50 |
| STRIPS OF SWEET CHILLI CHICKEN (GF) crisp side salad and a sour cream dip | £7.25 |
| SEARED SCALLOPS (GF) potato roesti, butternut puree and chorizo oil | £9.95 |
| ARANCINI RISOTTO BALLS (V) of wild mushrooms, smoked hootenanny and spinach, tomato and basil sauce | £6.95 |
| CONFIT DUCK LEG AND VEGETABLE RILLETTE (GF) with a carrot and mint slaw | £7.50 |

RUSTIC BAGUETTES AND WRAPS

All baguettes and wraps served with side salad

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| STRIPS OF STEAK sauteed onions and mushrooms | £11.95 |
| SMOKED CHICKEN CAESARS crisp lettuce and caesar dressing | £9.25 |
| HAND BATTERED FISH FINGERS shredded lettuce and tartar sauce | £9.95 |
| CHARGRILLED CHINESE CHICKEN with garlic mayonnaise | £8.95 |

AFTERNOON TEA FROM ONLY £15.95

SERVED EVERYDAY 2PM - 5PM

(Booking essential, deposit required)

AFTERNOON TEA
WITH PROSECCO £19.95

AFTERNOON TEA & SWIM £19.95

CLASSICS & GRILLS

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| THAI GREEN VEGETABLE CURRY (GF) rice and poppadom | £10.95 |
| WHITE CRAB MEAT CARBONARA spaghetti, garlic & chive cream sauce and garlic bread | £12.50 |
| CHARGRILLED CHICKEN AND BACON STACK layered with BBQ sauce and melted cheese served with salad and a bowl of chips | £12.25 |
| WHOLE SCAMPI TAILS IN A NATURAL CRUMB deep friend and served with a side salad and home-made chips | £11.75 |
| 8OZ OF PRIME LAKELAND SIRLOIN STEAK (GF) hand cut chips, roast tomatoes, mini caesars salad with either blue cheese glaze or chimichurri sauce | £21.95 |
| HOME-MADE PIE OF THE WEEK (see specials board) served with fresh vegetables and creamy mash | £12.50 |
| BRAISED EDEN VALLEY GOAT (GF) vegetable couscous, tomato and balsamic sauce | £16.50 |
| BEER BATTERED COD FILLET simply served with hand cut chips and pea puree | £12.95 |
| HOME-MADE VEGETARIAN (V) OR BEEF LASAGNE NEOPOLITAN layers of pasta and vegetables or Bolognese, gratinated with mozzarella <i>Main course accompanied by your choice of mixed salad, chips or garlic bread</i> | STARTER £6.75 MAIN COURSE £10.95 |

SALAD PLATTERS

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| ROASTED COLD MEATS (GF) served with a full salad and home-made chutney | £11.50 |
| ARRAY OF SEAFOODS smoked fish, tuna, prawn marie rose, full salad and brown bread | £13.50 |
| SMOKED CHICKEN and pancetta caesars salad with parmesan crisps | £11.50 |

SEASONAL SPECIALS

All seasonal specials will be accompanied by this evenings fresh market vegetables

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| TRIO OF PORK braised belly, roast fillet and black pudding bon bons on sage and onion mash, Calvados and apple cider sauce | £17.95 |
| PRIME FILLET OF LAKELAND BEEF (GF) charred baby leeks, mini fondant potato, mushroom puree and crisp Parma ham | £24.95 |
| CHICKEN BALLOTINE stuffed with confit chicken leg and tarragon, roast sweet potato, granola and tomato syrup | £17.50 |
| RUMP OF CUMBRIAN FELLBRED LAMB (GF) braised lamb shoulder, boulangere potatoes, asparagus spears and shallot jus | £18.95 |
| GRILLED FILLET OF SOLWAY SEABASS (GF) mussel and crab risotto, sauce vierge | £17.50 |
| LINGUINI (V) sundried tomatoes, roast butternut squash, tenderstem broccoli, sage and pine nuts | £14.50 |

BURGERS

All burgers served in a brioche bun with salad and home-made coleslaw

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| "THE BLUE" 6oz burger, blue cheese and caramelised onions | £11.95 |
| "THE MEXICAN" chicken breast, fajita spices, rocket leaves and sour cream | £10.95 |
| "THE CUMBRIAN" Eden Valley goat burger, jerk seasoning and chipotle mayonnaise | £11.95 |
| "THE AFRICAN" (V) chickpea, coriander and cumin falafel burger, cucumber and mint riata | £9.95 |
| "THE FRENCH" chicken breast, bacon, avocado and melted brie | £11.50 |

SANDWICHES

Choose from wholemeal or white sliced bread

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| BAKED HAM | £5.25 |
| ROAST TURKEY | £5.25 |
| COLD ROAST BEEF | £5.25 |
| CHICKEN BREAST, LETTUCE AND MAYONNAISE | £5.25 |
| CHEDDAR AND ONION, TOMATO OR BRANSTON (V) | £5.25 |
| EGG AND CRESS (V) | £5.25 |
| TUNA MAYONNAISE | £5.25 |
| PRAWN MARIE ROSE | Open £8.50 Closed £7.25 |
| SMOKED SALMON | Open £8.50 Closed £7.25 |

Only available 12pm - 2pm

SIDE AND SAUCES

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| DEEP FRIED BATTERED ONION RINGS (V) | £3.50 |
| POT OF COLESLAW (V) (GF) | £1.00 |
| SELECTION OF FRESH MARKET VEGETABLES (V) (GF) | £2.50 |
| MIXED LEAF SALAD BOWL (V) (GF) | £2.50 |
| PORTION OF TRIPLE COOKED CHIPS, MASH, NEW POTATOES OR SWEET POTATO FRIES (V) (GF) | £2.50 EACH |
| GARLIC BREAD SLICES (V) | £3.75 |
| TOASTED MOZZARELLA AND GARLIC BREAD SLICES (V) | £4.50 |
| POT OF BBQ SAUCE (V), GARLIC MAYONNAISE (V) (GF) OR SWEET CHILLI RELISH (V) (GF) | £1.70 EACH |
| JUG OF PEPPERCORN AND BRANDY (V) (GF), STILTON CREAM (V) (GF) OR CHASSEUR SAUCE | £2.20 EACH |

BE A FRIEND OF THE WASHINGTON CENTRAL

WIN A £30 FOOD VOUCHER

Simply fill in your details on our 'Friends & Family cards', hand it to a member of staff

SPECIAL OCCASION OR BUSINESS MEETING

ASK FOR THE DUTY MANAGER TO
DISCUSS YOUR REQUIREMENTS AND HAVE
A LOOK AROUND

DESSERTS

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| LAKELAND STICKY TOFFEE PUDDING with hot butterscotch sauce | £5.75 |
| SUMMER BERRY ETON MESS crushed meringue and chantilly cream | £5.75 |
| CHOC 'N' BERRIES dark chocolate shortbread topped with white chocolate ganache, served with sour cherries, raspberries and strawberries and home-made choc ice | £5.75 |
| APPLE AND RHUBARB CRUMBLE with gooseberry ice cream or vanilla custard | £5.75 |
| TROPICAL TREAT poached, grilled, crisp pineapple, pina colada pannacotta, passion fruit grainta and coconut marshmallows | £5.75 |
| DELICIOUS SWISS ICE CREAM (GF) choose three scoops from: Maple and walnut, cappucino, Swiss chocolate, caramel, white chocolate, creamy vanilla or strawberry | £4.95 |
| ADDITIONAL SCOOP | £1.25 |

CUMBRIAN CHEESE BOARD

Served with home-made chutney, biscuits, celery and grapes

THREE CHEESES £7.50

FIVE CHEESES £8.95

BLACK DUB BLUE

a creamy blue veined cheese, made from pasteurised cow's milk.
Medium soft and rich from the Appleby creamery

SMOKED HOOTENANNY

a semi-hard cheese with a rich creamy texture from the north of The Lake District.
This Thornaby Moor cheese is made from pasteurised goat's milk.

EDEN VALLEY BRIE

white mould ripened cheese, intense flavour with a luxurious creamy texture.
A delicious cow's milk cheese from the Appleby creamery.

EDEN SUNSET

a slightly crumbly open textured cheese with a mellow, rounded buttery flavour

KAVERIGG

Traditionally made, Caerphilly style cheese with a distinct flavour partly due to the flora that make up the rind

PLEASE LOOK AT OUR SPECIALS BOARDS FOR TODAY'S FRESH HOME-COOKED DISHES

DESSERT WINE AND PORT

To accompany your cheese or dessert choice

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| 2001 DOWS VINTAGE PORT | (50ML) £6.95 |
| TAYLORS LATE BOTTLE VINTAGE | (50ML) £4.10 |
| PITCHFORK SHIRAZ | (175ML) £6.25 (250ML) £7.95 |
| RED CLIFFS CHARDONNAY/SEMILLON | (175ML) £4.95 (250ML) £6.75 |

CARVETTI COFFEE

The Carvetti coffee beans we use are freshly roasted each week. They change on a regular basis to make the most of the freshest seasonal coffee harvests from around the world. We grind each coffee to order thus guaranteeing you a delicious cup of coffee every single time. All coffees are available as skinny or decaf



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| AMERICANO (OR LONG BLACK) shot of espresso topped with hot water | £3.25 |
| FLAT WHITE a stronger, compact latte | £3.25 |
| CAFETIERES OF FRESHLY ROASTED COFFEE a seasonal blend of beans from around the world | £3.25 |
| CAPPUCCINO espresso coffee with steamed and frothed milk | £3.25 |
| ESPRESSO single strong dark roasted shot of black coffee | £3.25 |
| LATTE espresso combined with steamed milk | £3.25 |
| MOCHA espresso and hot chocolate blended with steamed milk | £3.25 |
| LIQUER COFFEE | 25CL £5.75 / 50CL £8.50 |

HOT CHOCOLATE

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| HOT CHOCOLATE a pot of rich chocolate and frothy milk | £2.75 |
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TEA

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| A POT OF ENGLISH, EARL GREY OR ONE OF OUR SPECIALITY TEAS Peppermint, Green Tea, Lemon, Cranberry & Raspberry, Camomile, Decaffeinated Tea, | £2.50 |
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All coffee and tea presented with chocolate coated Kendal mint cake.

N.B. If you have any special dietary requirements or suffer from any allergic reactions – please consult with the staff whilst ordering your food.

WINE LIST

CHAMPAGNE, WHITE AND ROSE WINES ARE DESIGNATED NUMBERS FROM 1 TO 9 WITH 1 BEING THE DRIEST AND 9 BEING THE SWEETEST. RED WINES ARE DESIGNATED LETTERS FROM A TO E WITH A BEING THE LIGHTEST AND SOFTEST AND E BEING THE DEEPEST AND FULLEST. IF A PARTICULAR WINE OR SHIPPER IS UNAVAILABLE, A SUITABLE ALTERNATIVE WILL BE OFFERED.

ALL QUALITY WINES ON THIS LIST HAVE AN ALCOHOL CONTENT OF BETWEEN 8% AND 15% BY VOLUME.

CHAMPAGNE

| Bin No. | | Taste Guide | 150ml glass | 75cl Bottle |
|---------|---|-------------|-------------|-------------|
| 1. | MOET ET CHANDON BRUT IMPERIAL – FRANCE Delicately vinous vine and lime blossom aromas. The palate is well balanced and shows finesse. | 1 | | £51.00 |
| 2. | LANSON BLACK LABEL – FRANCE A fine mousse of bubbles and a toasty, honeyed nose in perfect balance. | 1 | | £45.00 |
| 3. | CHARLES ELLNER BARON DE BEAUPRE – FRANCE A light, stylish Champagne, well matured with an excellent pris de mousse. | 1 | £8.95 | £41.00 |
| 4. | TAITTINGER BRUT RESERVE – FRANCE Elegant Chardonnay influenced wine with its own unique white blossom bouquet. | 1 | | £60.00 |

ROSE CHAMPAGNE

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| 5. | MOET ET CHANDON ROSE – FRANCE Expressive aromas of wild strawberries and redcurrant dominate, with hints of white pepper. | 1 | | £60.00 |
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SPARKLING WINE

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| 6. | VETRIANO PINOT GRIGIO CUVÉE ROSE BRUT – ITALY Fashionable pink this pear fizz is light, dry and refreshing. | 2 | | £22.50 |
| 7. | DA LUCA PROSECCO – ITALY Around the towns of Conegliano and Valdobbiadene. The Glera grape is grown to produce a prosecco with a pear and peach fruit on a lively yet soft and generous palate. | 1 | | £23.00 |
| 8. | PROSECCO 1754 - ITALY Light and sparkling, produced in Italy's Veneto region. A light straw coloured prosecco with a delicate fruity flavour and aroma. | 1 | £4.95 | |

RED WINES

| | Taste Guide | 175ml Medium Glass | 250ml Large Glass | 75cl Bottle |
|-----|---|--------------------|-------------------|--------------|
| 9. | COROA DOURO TINTO DOURA - PORTUGAL Delicately vinous vine and lime blossom aromas. | C | | £24.95 |
| 10. | CHATEAU CAMARSAC BORDEAUX - FRANCE A Merlot dominated archetypal Claret flavoured by the British market. This rich, smooth and fruity wine can be appreciated from an early age. | C | | £31.95 |
| 11. | LA LEJANIA RESERVA CABERNET SAUVIGNON - CHILE Produced in the Maule Valley. Aromas of spiced fruit and black cherry. The finish is garnished with licorice and plum with an easy smokiness. | D | £4.75 | £6.25 £16.95 |
| 12. | TURI MERLOT - CENTRAL VALLEY - CHILE Complex on the nose, this fruit driven Merlot has hints of plum, cherries and chocolate. Sweet and soft on the palate. | C | £4.95 | £6.75 £17.95 |

| Bin No. | Taste Guide | 175ml Medium Glass | 250ml Large Glass | 75cl Bottle |
|--|-------------|--------------------------|-------------------------|----------------|
| 13. CALLIA MALBEC SAN JUAN - ARGENTINA Plenty of ripe, soft berry fruit flavours with the characteristic pinch of spice. Notes of cinammon and vanilla from brief oak ageing. | C | | | £21.50 |
| 14. CHATEAU DE VARENNES - BEAUJOLAIS VILLAGES - FRANCE An attractively fruity and refreshing wine, exhibiting the gamay grapes trademark light tannins and juicy red berry fruit. Producing a silky soft mouth feel. | A | | | £24.50 |
| 15. DRAKENSBERG PINOTAGE - SOUTH AFRICA A fairly full bodied, jammy red wine from the Pinotage grape. Rich in red fruits, spice, damson and a hint of burnt leather. | B | | | £21.50 |
| 16. ANGELS FLIGHT ZINFADEL - CALIFORNIA A big, rich jammy red, soft and seamless with a dollop of blackberry jam and a hint of sweet oak. Named after the famous Los Angeles incline railway. | D | | | £20.50 |
| 17. BODEGAS MUERZA RIOJA - CRIANZA - SPAIN Good fruit with underlying oak characteristics: fragrant and juicy with a velvet palate and a smooth finish. | D | £5.25 | £6.95 | £18.50 |
| 18. PITCHFORK SHIRAZ - CHALK HILLS - AUSTRALIA Luscious dark plums and black cherries are complimented by silky chocolate and subtle notes of sweet spice and toasty oak. | D | £6.25 | £7.95 | £20.95 |
| 19. CHATEAU BATAILLEY GRAND CRU CLASS PAULLAC - BORDEAUX - FRANCE Quintessentially pauillac with layers of ripe plum and blackcurrant. This is a stylish, intense Bordeaux, offering excellent value. | D | | | £49.00 |
| 20. RIOJA VEGA GRAN RESERVA - RIOJA - SPAIN Notes of ripe fruit, compote and aromas of cinnamon and vanilla lead to a full, rich warm palate. The finish shows toasted hints from its 30 months oak aging. | D | | | £39.00 |

WHITE WINES

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| 21. KURAKA SAUVIGNON BLANC - MALBOROUGH - NEW ZEALAND Classically dry with beautiful aromas of tropical fruit, limes and crushed herbs. Inimitable characteristics of gooseberry and citrus combine to deliver an explosion of flavours. | 2 | £6.50 | £8.25 | £22.50 |
| 22. WIDE RIVER VIOGNIER - SOUTH AFRICA South Africa is producing some great examples of Viognier and Wide River is no exception. An intense nose of apricots and citrus is followed by orange peel flavours set against a rich silky background. | 3 | £5.25 | £6.95 | £18.95 |
| 23. TURI ESTATE CHARDONNAY - CENTRAL VALLEY - CHILE Well balanced and creamy Chardonnay, unoaked and light in style. To make this wine the winery had to pipe water 9kms to bring water into the vineyard. | 3 | | | £19.50 |
| 24. MARCHESINI PINOT GRIGIO - ITALY Produced in Lombardy this pinot grigio has a lovely buttery, crisp and dry style with typical pear fruit. | 3 | £4.95 | £6.75 | £17.95 |
| 25. SANCERRE DOMAINE THOMAS - LOIRE - FRANCE 100% Sauvignon Blanc - crisp, steely and offering typical mineral, cut grass and earthy notes. The Domaine Thomas, now in its 9th generation, makes great classic Sancerres. | 1 | | | £34.95 |
| 26. LUNATE FIANO SICILY, ITALY Intense straw yellow colour, characteristic aromatic and strong bouquet of the Fiano grape. Crisp, fresh and harmonious on the palate. If you like Sauvignon Blanc, this may surprise you as a delicious flavoursome alternative. | 2 | | | £21.50 |

| Bin No. | Taste Guide | 175ml Medium Glass | 250ml Large Glass | 75cl Bottle |
|--|-------------|--------------------------|-------------------------|----------------|
| 27. CHABLIS DOMAINE TESTUT - FRANCE Phillip Testut produces this classic steely mineral layered chablis in the vineyards that adjoin the grand cru of Valmur. | 1 | | | £32.95 |
| 28. FINCA EL PICADOR SAUVIGNON BLANC - CHILE Produced from the gravely vineyards in the Central Valley. A crisp zesty Sauvignon Blanc. Tastes of a little gooseberry and cut grass. | 2 | | | £17.50 |
| 29. DRAKENSBERG CHENIN - BLANC - SOUTH AFRICA Crisp and typically chenin blanc with characters of honey and pink grapefruit. | 2 | | | £17.95 |
| 30. RED CLIFFS ESTATE - SEMILLON CHARDONNAY - AUSTRALIA Pale lemon in colour with aromas of pineapple, melon and white peaches. Crisp and clean on the palate with fresh juicy tropical flavours. | 2 | £4.95 | £6.75 | £17.95 |
| 31. POUILLY - FUME JEAN PABIOT - LOIRE - FRANCE This dashing aromatic sauvignon blanc has a seductive freshness, great acidity and balance. A distinctive nose with aromas of white fruits and citrus. | 2 | | | £35.00 |
| 32. CUNE RIOJA MONOPOLE - RIOJA - SPAIN This barrel fermented white rioja is 100% viura grape. Notes of hay, wild thyme, fennel and grapefruit. This palate is zesty with citrusy undertones. | 2 | | | £27.50 |

ROSE WINES

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| 33. WHISPERING HILLS 'WHITE' ZINFADEL - CALIFORNIA - USA A beautiful salmon pink coloured rose with loads of fresh summer fruit flavours in a medium style. | 3 | £4.95 | £6.75 | £17.95 |
| 34. MESTA TEMPRANILLO ROSE - UCLES - SPAIN Bright, delightful and immensely drinkable, this organic, tasty rose is filled with stone fruit, strawberry and floral characters. With a juicy mouthfeel and creamy texture. | 3 | | | £18.95 |

HOUSE WINES

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| 35. CUVÉE DU ROY RED - VIN DE PAYS - FRANCE Soft, fruity red from a blend of Merlot and Carignan grapes. 175ml Glass - £4.00 250ml Glass - £5.00 Half Litre - £8.50 One Litre - £17.00 | B | | | |
| 36. CUVÉE DU ROY WHITE - VIN DE PAYS - FRANCE An aromatic flowery bouquet and a medium-dry style. Made with predominantly Sauvignon Blanc grapes. 175ml Glass - £4.00 250ml Glass - £5.00 Half Litre - £8.50 One Litre - £17.00 | 3 | | | |
| 37. RICHELIEU MEDIUM WHITE - VIN DE PAYS - FRANCE Intense nose of white flowers, yellow fruits mixed with delicate vanilla notes. 175ml Glass - £4.00 250ml Glass - £5.00 Half Litre - £8.50 One Litre - £17.00 | 5 | | | |
| 38. FINCA EL PICADOR CABERNET ROSE - CHILE This pretty, pink Rose wine is medium and fruity with a lovely scented strawberry and sweet cherry character. 175ml Glass - £4.00 250ml Glass - £5.00 Half Litre - £8.50 One Litre - £17.00 | 4 | | | |

LOOK OUT FOR OUR 'WINE & FIZZ' SPECIAL

Offers from £12.50 per bottle



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