



WELCOME TO

# THE CENTRAL BISTRO & BAR

AT THE WASHINGTON CENTRAL HOTEL

Our menu is served daily in the central bistro & lounge bar 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

# OUR SEASONAL BISTRO SUGGESTIONS

**£32.50pp FOR 3 COURSES INCLUDING COFFEE**

*Items on this seasonal bistro menu are also available individually priced on the full menu.*

## STARTERS

**KING PRAWNS AND VEGETABLE KEBAB (GF)**  
with seared scallops, pea brûlée and black pudding puree

**BRAISED BELLY OF CUMBRIAN FELLBRED LAMB (GF)**  
garlic and thyme new potatoes and cherry tomato chutney

**TERRINE OF CORONATION CHICKEN,**  
kholrabi slaw, sourdough croute and a mint raita

## MAIN COURSES

**RUMP OF CUMBRIAN FELLBRED LAMB (GF)**  
butternut squash and Parmesan risotto, wild mushrooms, shallots and a red wine reduction

**'QUACK QUACK' (GF)**  
confit duck leg, roast duck breast, cocotte potato, pea pancetta and baby gem fricassee and mint emulsion

**ATLANTIC COD LOIN**  
grilled with a herb and panko crumb topping on a crab and vegetable bouillabaise

**RED LENTIL, SWEET POTATO AND PANEER FILO PARCELS (V)**  
with curried spinach potatoes and roasted red onions

*Main courses are accompanied by fresh market vegetables*

## DESSERTS

**RASPBERRY AND PISTACHIO SEMIFREDDO (GF)**

**LAKELAND STICKY TOFFEE PUDDING**  
with hot butterscotch sauce

**DARK CHOCOLATE SHORTBREAD**  
white chocolate ganache, dried berries, macerated strawberries and lemon thyme ice cream

**RHUBARD CRÈME BRÛLÉE**  
confit rhubarb and home-made gingerbread ice cream

## COFFEE

**For your tea and coffee choices,  
please refer to the main menu**

*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

<b>BREAD ROLLS</b>	£2.50
with savoury butters, gluten free bread also available	
<b>PANKO BREADED HALLOUMI FINGERS (V)</b>	£6.25
sundried tomato and olive salad, chipotle dip	
<b>HOME-MADE SOUP OF THE DAY (V) (GF)</b>	£5.50
bread roll and butter	
<b>KING PRAWNS AND VEGETABLE KEBAB</b>	£10.50
with seared scallops, pea brûlée and black pudding puree	
<b>TERRINE OF CORONATION CHICKEN</b>	£7.95
kholrabi slaw, sourdough croute and a mint raita	
<b>STRIPS OF SWEET CHILLI CHICKEN (GF)</b>	£7.25
crisp side salad and a sour cream dip	
<b>BRAISED BELLY OF CUMBRIAN FELLBRED LAMB (GF)</b>	£8.95
garlic and thyme new potatoes and cherry tomato chutney	
<b>ESCABECHE OF YELLOW FIN TUNA (GF)</b>	£9.75
fresh herbs and aubergine puree	

# FAVOURITES & GRILLS

<b>CHICKPEA AND VEGETABLE CURRY (V)(GF)</b>	£12.25
rice and poppadom	
<b>SMOKED SALMON, ASPARAGUS AND BROAD BEAN TAGLIATELLE</b>	£13.50
served with garlic bread or salad bowl	
<b>CHARGRILLED CHICKEN AND BACON STACK</b>	£13.25
layered with BBQ sauce and melted cheese served with salad and a bowl of chips	
<b>WHOLE SCAMPI TAILS IN A NATURAL CRUMB</b>	£12.95
deep friend and served with a side salad and home-made chips	
<b>HOME-MADE PIE OF THE WEEK (see specials board)</b>	£12.95
served with fresh vegetables and creamy mash	
<b>BEER BATTERED COD FILLET</b>	£13.75
simply served with hand cut chips and pea puree	
<b>HOME-MADE VEGETARIAN (V) OR BEEF LASAGNE NEOPOLITAN</b>	STARTER £7.25 MAIN COURSE £12.25
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>	
<b>8oz SIRLOIN STEAK</b>	£22.95
Portobello mushroom and blue cheese filling, chunky chips, shallot rings and tomato fondue.	

# CLASSIC DISHES

*All these dishes will be accompanied by today's fresh market vegetables*

<b>CORN FED CHICKEN SUPREME</b> red pepper gnocchi, tenderstem broccoli, crispy skin and a reduced chicken jus	£17.95
<b>RUMP OF CUMBRIAN FELLBRED LAMB (GF)</b> butternut squash and Parmesan risotto, wild mushrooms, shallots and red wine reduction	£19.25
<b>RED LENTIL, SWEET POTATO AND PANEER FILO PARCELS (V)</b> with curried spinach potatoes and roasted red onions	£14.50
<b>CHARGRILLED FILLET OF LAKELAND BEEF (GF)</b> fondant potato, fresh asparagus spears, seared foie gras and Hollandaise sauce	£26.95
<b>ATLANTIC COD LOIN</b> grilled with a herb and panko crumb topping on a crab and vegetable bouillabaise	£18.95
<b>'QUACK QUACK' (GF)</b> confit duck leg, roast duck breast, cocotte potato, pea, pancetta and baby gem fricassee and mint emulsion	£19.50

# BURGERS

*All burgers served in a brioche bun with salad, home-made coleslaw and hand cut chips*

<b>"THE CUMBRIAN"</b> 6oz burger, caramelised onions and blue whinnow cheese	£12.95
<b>"THE SWISS"</b> 6oz burger and smoked bacon with a Gruyere and white sauce topping	£12.95
<b>"THE AFRICAN" (V)</b> chickpea, coriander and cumin falafel burger, cucumber and mint raita	£11.95
<b>"THE FRENCH"</b> chicken breast, bacon, smashed avocado and melted brie	£12.95

# SALAD PLATTERS

<b>ROASTED COLD MEATS (GF)</b> served with a full salad and home-made chutney	£12.25
<b>ARRAY OF SEAFOODS</b> smoked fish, tuna, prawn marie rose, full salad and brown bloomer bread	£13.95
<b>SMOKED CHICKEN CAESAR</b> chicken, pancetta, baby gem lettuce, parmesan crisps and Caesar dressing	£12.25

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

# RUSTIC BAGUETTES AND WRAPS

*All baguettes and wraps served with side salad*

<b>SMOKED CHICKEN CAESARS</b> crisp baby gem lettuce and Caesar dressing	£10.25
<b>HAND BATTERED FISH FINGERS</b> shredded lettuce and tartar sauce	£10.50
<b>CHARGRILLED CHINESE CHICKEN</b> with garlic mayonnaise	£9.50
<b>ROASTED LAKELAND BEEF</b> in a rich onion and mushroom gravy	£10.50
<b>BBQ CHICKEN AND CHEESE</b> chicken breast in bbq sauce, topped with gratinated Gruyere	£10.50

# SANDWICHES

*Only available 12pm - 2pm*

*Choose from wholemeal or white bloomer bread. Served with side salad and coleslaw*

<b>BAKED HAM</b>	£5.75
<b>ROAST TURKEY</b>	£5.75
<b>COLD ROAST BEEF</b>	£5.75
<b>CHICKEN BREAST, LETTUCE AND MAYONNAISE</b>	£5.75
<b>CHEDDAR AND ONION, TOMATO OR BRANSTON (V)</b>	£5.75
<b>EGG AND CRESS (V)</b>	£5.75
<b>TUNA MAYONNAISE</b>	£5.75
<b>PRAWN MARIE ROSE</b>	Open £8.95 Closed £7.75
<b>SMOKED SALMON WITH SMASHED AVOCADO AND CREAM CHEESE</b>	Open £8.95 Closed £7.75

# SIDE AND SAUCES

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

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

# BAR LOUNGE TWO COURSE MEAL

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 (V) (GF)**  
fresh baked roll and butter

**PANKO BREADED HALLOUMI FINGERS (V)**  
sundried tomato and olive salad,  
chipotle dip

**ESCABECHE OF YELLOW FIN TUNA(GF)**  
fresh herbs and aubergine puree

**SMOKED SALMON**  
asparagus and broad bean tagliatelle

**STRIPS OF SWEET CHILLI CHICKEN (GF)**  
crisp side salad and a sour cream dip

## MAIN COURSES

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

**CHICKPEA AND VEGETABLE CURRY (V)(GF)**  
with rice and popadom

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

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

**HOME-MADE PIE**  
served with mash and vegetables

## DESSERTS

**RASPBERRY AND PISTACHIO  
SEMIFREDDO (GF)**

**LAKELAND STICKY TOFFEE PUDDING**  
with hot butterscotch sauce

**MANGO AND PASSION FRUIT  
YOGHURT PANNA COTTA**  
with home-made Parkin biscuits

**RHUBARB CREME BRULEE**  
confit rhubarb and home-made  
gingerbread ice cream

**DELICIOUS SWISS ICE CREAM**  
choose three scoops from:

Maple And Walnut

Cappuccino

Swiss Chocolate

Caramel

White Chocolate

Creamy Vanilla

Strawberry

## LUNCH

Sunday - Thursday: **£14.50**

Friday & Saturday: **£16.50**

## DINNER

Sunday to Thursday: **£16.50**

Friday & Saturday: **£18.50**

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

# DESSERTS

<b>LAKELAND STICKY TOFFEE PUDDING</b> with hot butterscotch sauce	£5.95
<b>RASPBERRY AND PISTACHIO SEMIFREDDO (GF)</b>	£5.95
<b>DARK CHOCOLATE SHORTBREAD</b> with white chocolate ganache, dried berries, macerated strawberries and lemon thyme ice cream	£5.95
<b>MANGO AND PASSION FRUIT YOGHURT PANNA COTTA</b> with home-made Parkin biscuits	£5.95
<b>RHUBARB CREME BRULEE</b> confit rhubarb and home-made gingerbread ice cream	£5.95
<b>DELICIOUS SWISS ICE CREAM (GF)</b> choose three scoops from: Maple and walnut, cappuccino, Swiss chocolate, caramel, white chocolate, creamy vanilla or strawberry	£5.25
<b>ADDITIONAL SCOOP</b>	£1.50

# CUMBRIAN CHEESE BOARD

All produced at the the Appleby Creamery.

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

**THREE CHEESES £7.95**

**FIVE CHEESES £9.50**

## **EDEN CHIEFTAIN (V)**

a creamy hard pressed cows milk cheddar type cheese with a well rounded flavour

## **BLUE WHINNOW**

a firm but buttery texture, this cows milk cheese has a nutty flavour and a deliciously sharp aftertang

## **FLAKEBRIDGE (V)**

This modified "red Leicester" cheese is smooth and firm with a flaky texture and subtle taste

## **OLD APPLEBIAN**

A crumbly open textured cheese with a pronounced lemony flavour and a lingering aftertaste

## **EDEN SMOKIE (V)**

Smoked organic brie, cold smoked using a blend of apple and oakwoods, A perfect balance with rustic refinement

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**

# DESSERT WINE AND PORT

To accompany your cheese or dessert choice

2004 DOWS VINTAGE PORT	(50ML) £6.95
TAYLORS LATE BOTTLE VINTAGE	(50ML) £4.10
HELMSMAN 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



**CARVETTI**  
CORNWALL'S COFFEE ROASTERS

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

# HOT CHOCOLATE

<b>HOT CHOCOLATE</b> a pot of rich chocolate and frothy milk	£2.75
---	-------

# TEA

<b>A POT OF ENGLISH, EARL GREY OR ONE OF OUR SPECIALITY TEAS</b> Peppermint, Green Tea, Lemon, Cranberry & Raspberry, Camomile, Decaffeinated Tea,	£2.50
--	-------

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.	<b>MOET ET CHANDON BRUT IMPERIAL – FRANCE</b> Delicately vinous vine and lime blossom aromas. The palate is well balanced and shows finesse.	1		£51.00
2.	<b>LANSON BLACK LABEL – FRANCE</b> A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.	1		£45.00
3.	<b>CHARLES ELLNER BARON DE BEAUPRE – FRANCE</b> A light, stylish Champagne, well matured with an excellent pris de mousse.	1	£8.95	£41.00

## ROSE CHAMPAGNE

4.	<b>MOET ET CHANDON ROSE – FRANCE</b> Expressive aromas of wild strawberries and redcurrant dominate, with hints of white pepper.	1		£60.00
----	--	---	--	--------

## SPARKLING WINE

5.	<b>VILLA SANDI FRESCO ROSÉ BRUT - ITALY</b> A rose brimming with strawberry, cream and cranberries which leads to a refreshing palate laden with subtle raspberry hints.	2		£23.50
6.	<b>DA LUCA PROSECCO – ITALY</b> 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
7.	<b>PROSECCO 1754 - ITALY</b> 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
8.	<b>COROA DOURO TINTO DOURA - PORTUGAL</b> Delicately vinous vine and lime blossom aromas.	C			£24.95
9.	<b>LA LEJANIA RESERVA CABERNET SAUVIGNON - CHILE</b> 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
10.	<b>TURI MERLOT - CENTRAL VALLEY - CHILE</b> 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
11.	<b>CALLIA LUNARIS MALBEC SAN JUAN - ARGENTINA</b> 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

Bin No.		Taste Guide	175ml Medium Glass	250ml Large Glass	75cl Bottle
12.	<b>BEAUJOLAIS VILLAGES - FRANCE</b> 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
13.	<b>ANGELS FLIGHT ZINFADEL - CALIFORNIA</b> 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
14.	<b>BODEGAS MUERZA RIOJA - CRIANZA - SPAIN</b> Good fruit with underlying oak characteristics: fragrant and juicy with a velvet palate and a smooth finish.	D	£5.25	£6.95	£18.50
15.	<b>HELMSMAN SHIRAZ - CENTRAL RANGES - AUSTRALIA</b> A soft fruity shiraz with good soft tannins and aromas of cranberries.	D	£6.25	£7.95	£20.95
16.	<b>CHATEAU BATAILLEY GRAND CRU CLASS PAUILLAC - BORDEAUX - FRANCE</b> Quintessentially pauillac with layers of ripe plum and blackcurrant. This is a stylish, intense Bordeaux, offering excellent value.	D			£49.00
17.	<b>RIOJA VEGA GRAN RESERVA - RIOJA - SPAIN</b> 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

18.	<b>KURAKA SAUVIGNON BLANC - MALBOROUGH - NEW ZEALAND</b> 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
19.	<b>WIDE RIVER VIOGNIER - SOUTH AFRICA</b> 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
20.	<b>TURI ESTATE CHARDONNAY - CENTRAL VALLEY - CHILE</b> 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
21.	<b>MARCHESI IRVANI PINOT GRIGIO - ITALY</b> 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
22.	<b>SANCERRE DOMAINE THOMAS - LOIRE - FRANCE</b> 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
23.	<b>LUNATE FIANO SICILY, ITALY</b> 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
24.	<b>ISONTO CHENIN BLANC - SOUTH AFRICA</b> Fresh and fruit driven with fresh apple and underlying peach flavours.	2			£19.50
25.	<b>RED CLIFFS ESTATE - SEMILLON CHARDONNAY - AUSTRALIA</b> 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
26.	<b>POUILLY - FUME JEAN PABIOT - LOIRE - FRANCE</b> 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

Bin No.	Taste Guide	175ml Medium Glass	250ml Large Glass	75cl Bottle
<b>27. CUNE RIOJA MONOPOLE - RIOJA - SPAIN</b>	<b>2</b>			<b>£27.50</b>
This barrel fermented white rioja is 100% viura grape. Notes of hay, wild thyme, fennel and grapefruit. This palate is zesty with citrusy undertones.				

## ROSE WINES

<b>28. WHISPERING HILLS 'WHITE' ZINFADEL - CALIFORNIA - USA</b>	<b>3</b>	<b>£4.95</b>	<b>£6.75</b>	<b>£17.95</b>
A beautiful salmon pink coloured rose with loads of fresh summer fruit flavours in a medium style.				
<b>29. MESTA TEMPRANILLO ROSE - UCLES - SPAIN</b>	<b>3</b>			<b>£18.95</b>
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.				

## HOUSE WINES

<b>30. CUVÉE DU ROY RED - VIN DE PAYS - FRANCE</b>	<b>B</b>			
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>31. CUVÉE DU ROY WHITE - VIN DE PAYS - FRANCE</b>	<b>3</b>			
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				
<b>32. RICHELIEU MEDIUM WHITE - VIN DE PAYS - FRANCE</b>	<b>5</b>			
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				
<b>33. RICHELIEU BUSH VINE BLUSH - FRANCE</b>	<b>3</b>			
A lovely slightly sweet and balanced rose with soft summer fruits and a off dry finish. 175ml Glass - £4.00   250ml Glass - £5.00   Half Litre - £8.50   One Litre - £17.00				

## SPECIAL OFFER WINES

*Available by the bottle only, Hardys Mill Cellars chose from -*

<b>SHIRAZ, CHARDONNAY OR ROSE</b>	<b>£13.50</b>
<b>AMORI PROSECCO</b>	<b>£18.50</b>
A ligh Italian frizzante with a soft fruity palate	

# 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 bar staff 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 worlds 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.*

**THE LAKES GIN LIQUEURS 20% vol £3.50**  
DAMSON - ideal with rose lemonade  
ELDERFLOWER - summer in a glass with elderflower tonic  
RHUBARB & ROSEHIP - try with ginger ale and apple

**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) £1.85**  
**SCHWEPES SLIMLINE TONIC (125ml) £1.85**  
**FEVER TREE MEDITERRANEAN TONIC (200ml) £2.00**  
**FEVER TREE ELDERFLOWER TONIC (200ml) £2.00**

## COCKTAILS

**BUBBLE GUM DAIQUIRI £6.95 (2)**  
Sweet tooth?? - Bacardi Rum, pineapple juice, lime cordial and bubble gum syrup over crushed ice.

**FROZEN STRAWBERRY MARGARITA £8.50 (3)**  
The ultimate thirst quencher: Tequila, Triple Sec, Strawberry Liquor, lime juice, blended strawberries and crushed ice.

**GODFATHER £6.75 (2)**  
Jack Daniels and Amaretto over ice, wedge of lime topped with Pepsi.

**LAKES GIN DELUXE £8.95 (3)**  
Our own creation will delight the Gin crowd; Lakes Gin, Damson Gin with lime juice and elderflower. over crushed ice.

**PURPLE RAIN £6.75 (2)**  
Vodka and Blue Caracao over crushed ice topped with lemonade and finished with a dash of Grenadine.

**HARVEY WALLBANGER £8.95 (3)**  
A 1920's classic of Vodka and fresh orange juice topped with Galliano.

**KIR ROYALE £9.75 (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 £6.75 (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

*'THE WATER OF LIFE'*

**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