

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.

### **FERNGROVE, SAUVIGNON BLANC/SEMILLON, 2007, WESTERN AUSTRALIA**

'Citrusy' fruits in a glass, clean and crisp wine.  
£5.50 glass : £20.00 bottle

### **JERICHO**

OPEN EVERY EVENING AT 7.00PM  
EXCEPT FOR THURSDAYS

### **TO START**

Cream of Roasted Tomato, Thyme and Artichoke soup with crème fraiche and walnut oil  
£4.75

Jerichos' local sourced Antipasto plate with marinated olives, parmesan,  
onion marmalade, aioli  
£8.00

Smoked Duck Breast with fresh beetroot, shallot, caper salad, poached egg,  
dressed rocket, emulsion vinaigrette  
£8.00

Natural Smoked Haddock, Flookburgh Shrimp, Fennel risotto, parmesan crisp.  
£8.25

### **GHOST TREE, PINOTAGE, 2005, SOUTH AFRICA.**

Lovely smooth wine with plum and cherry flavours.  
£6.00 glass : £22.00 bottle

### **FOR MAIN COURSE**

Roast Crusted Cod Loin on crushed new potatoes with toasted pumpkin seed, buttered  
greens, red pepper fondue, wholegrain mustard sauce.  
£19.00

Sauteed broccoli and Cauliflower floret risotto with pearl barley, Puy lentils, singletons mature  
cheddar sauce and shaved Pecorino cheese.  
£15.25

Marinated seared Loin of Lune valley lamb with baked rosemary and onion creamed  
potatoes, ratatouille, glazed beans, reduced port wine sauce.  
£18.95

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	£24.00

### **LIMITED RELEASE CLOUDY BAY WINES**

Chardonnay, 2006	£32.00 Bottle
Sauvignon Blanc, 2008	£28.00 Bottle

.....AND FOR DESSERT

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

Vanilla crème brulee with poached Yorkshire Rhubarb.  
£6.50

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

Jerichos Coffee and Hazelnut Tiramisu..  
£6.90

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

Lemon Tart with home made Sorbet and fresh Raspberries.  
£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