

## KING'S HEAD INN

Thirlmere, near Keswick, The Lake District  
Cumbria, CA12 4TN  
Tel: 017687 72393

## TRAVELLER'S REST INN

Dunmail Raise, Grasmere, The Lake District  
Cumbria, LA22 9RR  
Tel: 015394 35604

## 18/20 CELLAR BAR

18-20 Lake Road, Keswick  
The Lake District, Cumbria, CA12 5BX  
Tel: 017687 72990

## THE LODGE IN THE VALE

Back Lane, Thirlmere, near Keswick  
The Lake District, Cumbria, CA12 4TQ  
Tel: 017687 73331

# KING'S HEAD INN

## WINE LIST

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[stay@lakedistrictinns.co.uk](mailto:stay@lakedistrictinns.co.uk) • [www.lakedistrictinns.co.uk](http://www.lakedistrictinns.co.uk)



## WHITE WINE

### WHITE WINE

125ml glass 175ml glass 250ml glass Bottle

#### DRY, CRISP & FRUITY WHITES

##### FOOD PAIRING

*These are delicately flavoured, dry wines driven by a racy acidity.*

*Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.*

- |   |      |      |      |       |  |
|---|------|------|------|-------|--|
| 1. <b>Le Sanglier de la Montagne IGP, Old Vines Ugni Blanc/Colombard</b> FRANCE |      |      |      |       |  |
| Crisp, ripe grapefruit and fresh citrus with a clean finish.                    |      |      |      |       |  |
| 2. <b>Chablis Victor Berard</b> FRANCE  |      |      |      |       |  |
| Lightly smoky with floral aromas and delicate buttery notes.                    |      |      |      |       |  |
| 3. <b>Colli Vicentini Pinot Grigio delle Venezie</b> ITALY                      | 3.85 | 4.95 | 6.25 | 17.75 |  |
| Fruity and floral with peach, citrus and a dry finish.                          |      |      |      |       |  |

#### ECLECTIC HERBACEOUS & AROMATIC WHITES

##### FOOD PAIRING

*These are unoaked, zesty, intense and more eclectic wines.*

*Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.*

- |   |      |      |      |       |  |
|---|------|------|------|-------|--|
| 4. <b>Franschhoek Cellar 'Statue de Femme' Sauvignon Blanc</b> SOUTH AFRICA         | 4.00 | 5.00 | 6.75 | 18.75 |  |
| Tropical fruit, white pear and citrus with a crisp finish.                          |      |      |      |       |  |
| 5. <b>Charles &amp; Charles Riesling</b> WASHINGTON STATE                           |      |      |      |       |  |
| Just slightly off-dry with bright acidity, citrus, apricot, peach and floral notes. |      |      |      |       |  |
| 6. <b>The Visitors Marlborough Sauvignon Blanc</b> NEW ZEALAND                      | 4.50 | 6.50 | 8.75 | 26.00 |  |
| Ripe tropical fruit flavours, lemon and lime citrus and a zingy finish.             |      |      |      |       |  |

## WHITE WINE

### WHITE WINE

125ml glass 175ml glass 250ml glass Bottle

#### MED TO FULL BODIED, RIPE OR OAKY WHITES

##### FOOD PAIRING

*Fuller, richer wine often with oak are great when paired with spicier,*

*richer dishes and marry well with butter and creamier sauces.*

- |  |      |      |      |       |  |
|--|------|------|------|-------|--|
| 7. <b>Le Sanglier de la Montagne IGP, Old Vines Chardonnay Réserve</b> FRANCE          | 4.00 | 5.00 | 6.75 | 18.25 |  |
| Rounded, smooth pineapple fruit with a light fresh finish.                             |      |      |      |       |  |
| 8. <b>Michel Leon Pinot Gris</b> FRANCE  |      |      |      |       |  |
| Brilliant gold, full-bodied and off dry with intense aromas of ripe apricot and peach. |      |      |      |       |  |
| 9. <b>Tabali Reserva Viognier, Valle del Limari</b> CHILE                              |      |      |      |       |  |
| Orange peel, dried apricots, white peach and candied fruits.                           |      |      |      |       |  |



## RED WINE

### RED WINE

125ml  
glass    175ml  
glass    250ml  
glass    Bottle

#### SOFT, ROUND OR FINER REDS

##### FOOD PAIRING

*Softly structured with silky rounded, soft red fruit and good freshness.*

*Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.*

10. <b>Borsao Garnacha</b> SPAIN	3.85	4.95	6.25	17.00
Bramble fruit and fresh redcurrants, an easy drinking wine.				
11. <b>Terramater Pinot Noir</b> CHILE		-	-	25.50
Attractive aromas of raspberry and cherry with floral and spice notes.				
12. <b>Pico a Pico Merlot-Carmenère</b> CHILE	4.25	5.25	6.95	18.75
Soft and spicy, hand picked grapes from small vineyard parcels.				

#### SPICY, MORE INTENSE MEDIUM BODIED REDS

##### FOOD PAIRING

*With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.*

13. <b>Cabaret Frank Old Vine Cabernet Franc</b> USA		-	-	21.50
Smooth and easy with blackberry, plum and dark cherry tones.				
14. <b>Montepulciano D'Abruzzo DOC Le Collezioni, Pasqua</b> ITALY		-	-	17.95
Ripe and gentle with blackberry, morello cherry and some spicy notes.				
15. <b>Alta Vista Estate Premium Malbec</b> ARGENTINA	4.50	6.50	8.75	24.50
Layers of black berry and plum with a rich body and hints of chocolate and toast.				
16. <b>Jarra Ridge Shiraz</b> AUSTRALIA	3.85	4.95	6.25	17.75
Blackcurrant and black peppercorn characters with soft tannins.				

## RED WINE

### RED WINE

125ml  
glass    175ml  
glass    250ml  
glass    Bottle

#### RICH, CONCENTRATED & OAKED FULL BODIED REDS

##### FOOD PAIRING

*These wines have weight, complexity and may offer a powerful elegance.*

*Pair with full-flavoured dishes, stews, and well cooked beef dishes.*

17. <b>Franschoek Cellar 'Stone Bridge' Pinotage</b> SOUTH AFRICA	4.25	5.25	6.95	19.25
Black cherry and raspberry with a savoury, oak finish.				
18. <b>Marqués de la Concordia Reserva Rioja</b> SPAIN		-	-	28.00
Deep ruby with ripe plum, cedar notes and firm acidity.				
19. <b>Baron Philippe de Rothschild Agneau Rouge Bordeaux</b> FRANCE		-	-	27.00
Medium-bodied with raspberry, red currant and subtle spicy notes.				



## ROSÉ WINE

### ROSÉ WINE

125ml  
glass    175ml  
glass    250ml  
glass    Bottle

#### FOOD PAIRING

*Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.*

#### DRY, ELEGANT ROSÉ

20. **Villa Borghetti Pinot Grigio Rosé delle Venezie** ITALY  
Delicate hints of summer fruits, crunchy redcurrant and baked citrus.

4.25    5.25    6.95    19.95

#### RICH, FRUITY ROSÉ

21. **Burlesque White Zinfandel Rosé** USA  
Bright, packed with strawberry fruit and a delicious jam character.

4.00    5.00    6.75    18.50

## SPARKLING WINE, CHAMPAGNE & DESSERT WINE

### SPARKLING WINE, CHAMPAGNE & DESSERT WINE

125ml  
glass    Bottle

#### FOOD PAIRING

*Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.*

22. **Revino Prosecco Extra Dry** ITALY    4.50    23.50  
Dry with fruity flavours of green apple, honeydew melon, pear, and honeysuckle.
23. **Juliet Rosé Spumante** ITALY    23.50  
Elegant citrus with wild strawberry and redcurrant flavours.
24. **Bolney Bubbly Brut NV** UK    33.00  
Light and refreshing with a delightful elderflower creaminess.
25. **Champagne Castelnau Brut Réserve** FRANCE    38.00  
Rich in style with notes of brioche, toast and dried fruits.
27. **Louis Roederer Brut Premier NV** FRANCE    55.00  
Elegant biscuit and brioche richness with great length.
28. **Laurent Perrier La Cuvee NV** FRANCE    55.00  
White peach, honeysuckle with rich grapefruit citrus notes.
29. **Champagne Castelnau Rosé** FRANCE    55.00  
Delicate style with fresh strawberry and plum with hints of candied fruits.

