

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

18/20 CELLAR BAR WINE LIST

stay@lakedistrictinns.co.uk • 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.

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|---|------|------|------|--|-------|
| 1. Le Sanglier de la Montagne IGP, Old Vines Ugni Blanc/Colombard FRANCE | | | | | |
| Crisp, ripe grapefruit and fresh citrus with a clean finish. | | | | | 16.00 |
| 2. Chablis Victor Berard FRANCE | | | | | 30.00 |
| Lightly smoky with floral aromas and delicate buttery notes. | | | | | |
| 3. Colli Vicentini Pinot Grigio delle Venezie 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.

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|---|------|------|------|--|-------|
| 4. Franschhoek Cellar 'Statue de Femme' Sauvignon Blanc SOUTH AFRICA | 4.00 | 5.00 | 6.75 | | 18.75 |
| Tropical fruit, white pear and citrus with a crisp finish. | | | | | |
| 5. Charles & Charles Riesling WASHINGTON STATE | | | | | 25.50 |
| Just slightly off-dry with bright acidity, citrus, apricot, peach and floral notes. | | | | | |
| 6. The Visitors Marlborough Sauvignon Blanc 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.

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|--|------|------|------|--|-------|
| 7. Le Sanglier de la Montagne IGP, Old Vines Chardonnay Réserve FRANCE | 4.00 | 5.00 | 6.75 | | 18.25 |
| Rounded, smooth pineapple fruit with a light fresh finish. | | | | | |
| 8. Michel Leon Pinot Gris FRANCE | | | | | 25.25 |
| Brilliant gold, full-bodied and off dry with intense aromas of ripe apricot and peach. | | | | | |
| 9. Tabali Reserva Viognier, Valle del Limari CHILE | | | | | 22.50 |
| 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. Borsao Garnacha SPAIN	3.85	4.95	6.25	17.00
Bramble fruit and fresh redcurrants, an easy drinking wine.				
11. Terramater Pinot Noir CHILE			-	25.50
Attractive aromas of raspberry and cherry with floral and spice notes.				
12. Pico a Pico Merlot-Carmenère 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. Cabaret Frank Old Vine Cabernet Franc USA			-	21.50
Smooth and easy with blackberry, plum and dark cherry tones.				
14. Montepulciano D'Abruzzo DOC Le Collezioni, Pasqua ITALY			-	17.95
Ripe and gentle with blackberry, morello cherry and some spicy notes.				
15. Alta Vista Estate Premium Malbec 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. Jarra Ridge Shiraz 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. Franschoek Cellar 'Stone Bridge' Pinotage SOUTH AFRICA	4.25	5.25	6.95	19.25
Black cherry and raspberry with a savoury, oak finish.				
18. Marqués de la Concordia Reserva Rioja SPAIN			-	28.00
Deep ruby with ripe plum, cedar notes and firm acidity.				
19. Baron Philippe de Rothschild Agneau Rouge Bordeaux 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.

