The Cottage in the Wood

Drinks & Wines

Welcome to The Cottage In The Wood, in the very unique and stunning setting of the Whinlatter Forest. In addition to creating a memorable experience, we try to leave a positive imprint and take the utmost care of our beautiful home. To do this, we devise menus that make the most of our ingredients, working as close to zero waste as we can. We grow in the garden and pick from the fells, forest, and beaches. You'll notice ferments, pickles, and preserves to use up every morsel and what we can't use in the kitchen, we take to the bar to infuse in local spirits.

We're lucky to be surrounded by a local larder of wonderful farmers, suppliers, and makers. On the back of this menu, you'll find a list of the other people who have contributed to your meal. In the bar, we use neighbouring producers, climate-positive brands, and local breweries. Our wine list compliments our nature-lead menus, choosing growers and vintners that prioritise biodiversity and soil health, with as few additions and subtractions as possible.

Our crockery is handmade, which we fix if things get broken. Ferns are collected from our forest and pressed into the clay, and bracken is used in the firing.

Upcycled midcentury pieces and reupholstered seating in local Herdwick wool furnishes our dining room. Artwork by Adrian Payne is inspired by the Whinlatter Forest and Herdwick sheep. He uses earth and rainwater from his home in Borrowdale in his canvases.
With off-grid water from the fells, chemical-free menu paper made from spent coffee ground, recycled toilet paper, and no waste going to landfills, you can dine today confident we are doing our best to preserve and celebrate our beautiful home and community.

Local Suppliers

Thornby Moor Dairy
Cartmel Valley Game
Yew Tree Farm Herdwick lamb
Low Stanger Farm apples
Low Netherscales Farm
Fells & Funghi
Winter Tarn Dairy
Scales Farm Eggs
Helen's Herbs
Eden Yard Rapeseed Oil
R&J Butchers
Carvetii Coffee
The Lakes Distillery
Cumbrian Ales
Tirril Brewery
Crooked River Brewing
Lakes Brew Co.
Jennings Brewery
Grapevine
Milestone
Bird's Bistro
Bath House
Chimney Sheep
Rachel in the Dales pottery
Fiona May Ceramics

Further afield

Wiltshire Truffles
Modal Wines
Hodgson Fish
Flying Fish
Bello Wild Food
Wildfarmed
Courtyard Dairy
Roebuck Estates
Buon Vino
Olverum
Hospitality Action
WhoGivesACrap
Karen Chesney pots
Green Stationery Company

Cocktails

Meadowsweet Champagne Cocktail 18.00
Roebuck English Sparkling Wine, Meadowsweet, Grand Marnier

Pickled Martini 13.00
Gherkin Infused Vodka, Dry Vermouth, Olive

Salted Caramel Espresso Martini 12.00
Lake's Distillery Salted Caramel Vodka

Beetroot Mezcalita 13.00
Quiquiriquí Mezcal, Beetroot, Orange Juice

Fallen Leaves 15.00
Avallen Calvados, Sweet Vermouth, Spiced Apricot Brandy

Black Forest Martini 14.00
Cherry Liqueur, Crème de Cacao, Salt

Penicillin Picante 14.00
Lakes Gin, Ginger, Turmeric, Chilli

Sloe Fashioned 13.00
Sloe berry infused Bourbon, Marmalade

Gin & Tonic (25ml)

Lake's Distillery Gin 9.50
Indian Tonic with Lime slice

Lake's Distillery Grapefruit Gin 9.50
Mediterranean Tonic with Grapefruit slice

Cumbria Distilling Rhubarb Gin 9.50
Ginger Ale with Lime slice & Fresh Mint

Forest Gin 10.00
Indian Tonic with Douglas Fir

Craft Beers and Lagers

Jennings Cocker Hoop (500ml 4.6% GF) 8.00
Jennings Cumberland (500ml 4.0% GF) 8.00
Jennings Sneck Lifter (500ml 5.1% GF) 8.00

Lakes Brew Co. Table Beer (440ml 3.4%) 7.50
Lakes Brew Co. DDH Pale Ale (440ml 4% GF) 8.00

Crooked River, Pacific Ale (440ml 4.2%) 8.00
Crooked River, Session IPA (440ml 4% GF) 8.00

Lakes Lager (500ml 5%) 7.50
Swan Free Pale Ale (500ml 0.5%) 7.00

Hot Drinks

Espresso	3.00
Americano	3.00
Macchiato	3.00
Cappuccino	3.50
Latte	3.50
Flat White	3.50
Mocha	4.00
Hot Chocolate	4.00

Loose Leaf Tea 3.25
English Breakfast, Earl Grey, Fresh Mint, Peppermint, Red Berries, Green Tea, Chamomile

Liqueur Coffee 9.00
Jamesons, Baileys, Disaronno

Vodka (25ml)

Lakes Vodka	6.00
Lakes Salted Caramel Vodka	6.00

Tequila & Mezcal (25ml)

Ocho Blanco Tequila	6.00
Quiquiriqui Artisanal Mezcal	7.00

Rum (25ml)

Diablesse Gold Caribbean	6.00

Brandy & Cognac (35 ml)

Avallen, Planet Positive Calvados	8.00
Remy Martin VSOP	10.00
Armagnac Janneau VSOP	10.00

Whisky (25 ml)

Lakes 'The One' Signature Blend	7.00
Laphroaig, Scotland (10yr)	8.00
Nc'Nean Organic, Scotland	10.00
Dalmore, Scotland (12yr)	12.00
Lakes Distillery, No.7	14.00
Lakes Distillery Infinity	15.00
The Macallan, Scotland (12yr)	15.00

Digestifs (50ml)

Cointreau	6.50
Grand Marnier	6.50
Baileys	6.00
Amaretto	6.00
Barbadillo Ataman Vermut	7.00

No & Low Cocktails

Homemade Kombucha 8.00
Seasonally flavoured Kombucha, Soda

Ramble 9.00
Forest Fruits, Pentire Seaward, Lemon

Verbena No-tini 9.00
Bax Verbena, Olive, Lemon

Apple, Mint & Green Tea Spritz 9.00
Apple Juice, Mint, Iced Green Tea, Soda

Clean Fashioned 9.00
Everleaf Mountain, Marmalade, Smoked Salt

NoGroni Sbagliato 12.00
Foraged Rowanberries, Blurred Vines, Pentire Costal Spritz

Non Alcoholic distilled (35ml)

Pentire Seaward 9.00
With Mediterranean Tonic, Grapefruit

Bax Botanics; Verbena or Sea Buckthorn 9.00
With Mediterranean Tonic, Lemon

Everleaf Mountain, Cherry Blossom 9.00
With Mediterranean Tonic, Lime

Soft Drinks

Saicho Sparkling Tea, Darjeeling 9.00

Karma Drinks 5.00
Lemonade, Ginger Ale, Cola

Zingi Bear Organic Ginger Beer 5.50

Fresh Orange Juice 4.00
Fresh Cloudy Apple Juice 4.00

Unlimited Still or Sparkling water from our own spring on Magic Hill 4.00

Wines by the Glass (125ml)

Champagne & English Sparkling

Château Béthanie Crémant Brut,
Jura, France. NV 10.50

Roebuck Estates, Classic Cuvee,
Petworth, Sussex. 2018 14.50

Champagne Deville, Carte Noire,
France. NV 16.00

Rosé & Skin Contact

L'Orbite Rose, Chateau Del Ranq,
Languedoc, France. 2024 11.00

Dancer in Pink, Black Chalk,
Hampshire. 2023 11.50

Stay Brave Chenin, Testalonga,
Swartland, South Africa. 2023 13.50
(Orange Wine)

White Wine

Dopff & Irion, Pinot Blanc,
Alsace, France. 2021 8.00

Oro de Castilla, Verdejo
Reuda, Spain. 2023 8.50

Oscar Tobia Barrel Fermented Blanco,
Rioja, Spain. NV 9.00

Castel Pujol, Folklore, Blanco,
Rivera, Uruguay. 2022 9.50

Marcel Couturier Mâcon Aux Scellés
Burgundy, France. 2023 12.00

Churton Organic Natural State, Field Blend,
Marlborough, New Zealand. 2023 12.50

Château de Plaisance Anjou Blanc,
Loire, France. 2022 12.50

Domaine Denizot Sancerre,
Loire, France. 2023 14.50

Sweet & Fortified (70ml)

L'Archetipo, Moscatello Selvatico,
Puglia, Italy. 2022 11.00

Domaine De Souch, Jurançon,
France. 2022 12.00

Château de Léberon "Vin Mute"
Gascogne, France 13.00

Port (70ml)

Porto Poças LBV 7.00

Porto Poças 10 yr Tawny 8.00

Porto Poças Colheita 2000 15.00

Sherry (70ml)

Barbadillo Manzanilla Pasada en Rama
de la Pastora. NV 10.00

Hidalgo La Gitana Pedro Ximénez Triana,
Jerez, Spain. NV 10.00

Barbadillo Criadera Selection
Amontillado en Rama. NV 12.00

Avondale ‘Jonty’s Ducks’, Pekin Red
Paarl, South Africa. 2020 55.00

Bodegas Tobía, Luz de Luna Crianza,
Rioja, Spain. 2020 55.00

Renaissance, La Niverdiére, Cabernet franc,
Chinon, Loire, France. 2019 60.00

Cahors Le Combal Cosse Maisonneve,
Malbec Cahors, France. 2018 70.00

Blaufränkisch ‘Heideboden’, Preisinger,
Burgenland, Austria. 2021 70.00

Domaine Les Garcons,
Beaujolais, France. 2023 70.00

Presqu’ile, Pinot Noir,
Santa Barbara County, USA. 2023 75.00

Domaine Road, Pinot Noir,
Central Otago, New Zealand. 2021 78.00

Les Jardins d'Edina, Cotes de Bourg
Riviere, Bordeaux, France. 2022 80.00

Domaine La Calmette, L’Espace Bleu Entre
Les Nuages, Malbec, Cahors, France 2021 86.00

François Villard “Poivre et Sol”
Saint Joseph, France. 2021 95.00

Avondale ‘La Luna’
Paarl, South Africa. 2017 95.00

Château Laroze, Grand Cru Classé
Saint-Émilion, Bordeaux, France. 2012 100.00

Durfort-Vivens Les Plantes,
Margaux, Bordeaux, France. 2020 120.00

Robert Mondavi, Saldo, Zinfandel,
California, USA. 2021 125.00

Musso Barbaresco Rio Sordo,
Piedmont, Italy. 2020 130.00

Domaine de Chassorney
France, Volnay. 2023 145.00

Robert Mondavi, Cabernet Sauvignon,
Napa Valley, USA 2019 149.00

Red Wine

Quinta dos Roques Correio Tinto,
Dao, Portugal. 2021 8.00

Circle of Life, Waterkloof,
Stellenbosch, South Africa. 2023 8.50

Alluvions Joe Chandellier,
Languedoc, France. 2024 9.00
(*Served Slightly Chilled*)

Domaine Elodie Jaume, Coudoulet
Côtes-du-Rhône, France. 2023 9.50

Domaine Les Garcons,
Beaujolais, France. 2023 12.50

Cahors Le Combal Cosse Maisonneve,
Malbec Cahors, France. 2018 12.50

Blaufränkisch ‘Heideboden’, Preisinger,
Burgenland, Austria. 2021 12.50

Avondale ‘La Luna’ Paarl,
Bordeaux blend, South Africa. 2017 16.00

Wines by the Bottle

Champagne & English Sparkling

Château Béthanie Crémant Brut,
Jura, France. NV 60.00

Roebuck Estates, Classic Cuvee,
Petworth, Sussex. 2018 85.00

Champagne Deville, Carte Noire.
France. NV 95.00

Roebuck Estates, Rosé de Noirs,
Petworth, Sussex. 2017 100.00

Champagne Constantine Solarris.
France. NV 110.00

Rosé & Skin Contact

Le Vent dans Les Voiles Rose Courrèges,
Provence, France. 2023 52.00

L'Orbite Rose, Chateau Del Ranq,
Languedoc, France. 2024 60.00

Dancer in Pink, Black Chalk,
Hampshire, Engalnd. 2023 65.00

Slobodne, Supermajer, Gruner Veltliner,
Hlohovec, Slovakia. 2018 *(Orange Wine)* 72.00

Domaine Amélie & Charles Sparr Farouche
Alsace, France. 2022 *(Orange Wine)* 75.00

Stay Brave Chenin, Testalonga,
Swartland, South Africa. 2023 *(Orange Wine)* 80.00

White Wine

Dopff & Irion, Pinot Blanc
Alsace, France. 2021 40.00

Picpoul de Pinet
Château de la Mirande. 2023 45.00

Oro de Castilla, Verdejo
Reuda, Spain. 2023 45.00

Oscar Tobia Daimon Barrel
Fermented Blanco, Rioja, Spain. NV 50.00

Avondale 'Jonty's Ducks'
Paarl, South Africa. 2021 55.00

Churton Organic Sauvignon Blanc
Marlborough, New Zealand. 2023 55.00

Castel Pujol, Folklore, Blanco,
Rivera, Uruguay. 2022 56.00

Monte Carbonare, Suavia,
Soave, Italy. 2018 64.00

Marcel Couturier Mâcon Aux Scellés
Burgundy, France. 2023 68.00

Laissez Faire Riesling,
Margaret River, Australia. 2022 70.00

Château de Plaisance Anjou Blanc,
Loire, France. 2022 72.00

Churton Organic Natural State, Field Blend,
Marlborough, New Zealand. 2023 72.00

Tillingham Endgrain,
East Sussex, England. 2023 75.00

Domaine Denizot Sancerre,
Loire, France. 2023 77.00

Mission Hill Reserve Chardonnay,
Okanagan, Canada. 2019 79.00

Famille Brocard, Chablis Premier Cru
Burgundy, France. 2022 84.00

Sugrue 'Bonkers, Zombie Robot, Alien, Monsters'
West Sussex. NV 85.00

Avondale 'Cyclus' Chenin, Roussanne, Viognier,
Paarl, South Africa. 2019 88.00

Jean-Luc Mouillard Savagnin,
Jura, France. 2020. 94.00

Cristom Vineyards, Viognier,
Eola Amity Hills, Oregon, USA. 2020 95.00

Assyrtiko, Santo Wines
Santorini, Greece. 2022 95.00

Gut Oggau 'Theodora', Burgenland,
Austria. 2022 110.00

Domaine Aurélien Verde, le Prieuré
Hautes-Côtes de Nuits, France. 2023 110.00

Red Wine

Quinta dos Roques Correio Tinto,
Dao, Portugal. 2021 40.00

Circle of Life, Waterkloof,
Stellenbosch, South Africa. 2023 45.00

Alluvions Joe Chandellier,
Languedoc, France. 2024 50.00
(Served Slightly Chilled)

Judith Beck Ink, Zweigelt & St Laurent
Burgenland, Austria. 2022 50.00

Domaine Elodie Jaume, Coudoulet
Côtes-du-Rhône, France. 2023 53.00