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

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.
Grapevine
Milestone
Bird's Bistro
Bath House
Chimney Sheep
Rachel in the Dales pottery
Fiona May Ceramics
Jolanta's Honey

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

Strawberry Shrub Fizz 18.00
Roebuck English Sparkling Wine, Strawberry, Apple Cider Vinegar

Pickled Martini 13.00
Gherkin Infused Vodka, Dry Vermouth, Olive

Apple & Sage Old Fashioned 15.00
Apple & Sage, Bulleit Bourbon, Avallen Calvados

Lime & Coriander Sour 13.00
Forest Gin, Lime, Coriander, Candied Citrus

'Tomatini' 14.00
Tomato & Basil infused vodka, Tomato Water, Lemon

Summer Orchard Strolls 14.00
St. Germain, Avallen Calvados, Honey, Chamomile, Lemon

Miso Espresso Martini 13.00
Lake's Distillery Vodka, Fennel Miso, Coffee chaff, Espresso

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

Rhubarb Gin 9.50
Ginger Ale with Lime slice & Fresh Mint

Forest Gin 10.00
Indian Tonic with Douglas Fir

Craft Beers and Lagers

Workington

Crooked River, Pacific Ale (440ml 4.2%) 8.00
Crooked River, Session IPA (440ml 4% GF) 8.00
Crooked River, Helles Lager (440ml 4.5% GF) 8.00

Appleby

Tirril Windermere IPA (500ml 4.3% GF) 8.00
Tirril Grasmere Gold (500ml 3.9% GF) 8.00
Tirril Dungeon Ghyll Stout (500ml 5% GF) 8.00

Kendal

Lakes Brew Co. Table Beer (440ml 3.4%) 7.50
Lakes Brew Co. DDH Pale Ale (440ml 4% GF) 8.00
Lakes Lager (500ml 4.4%) 7.50
Swan Free Pale Ale (500ml 0.5%) 7.00

Hot Drinks

Espresso 3.50
Americano 4.00
Macchiato 4.00
Cappuccino 4.50
Latte 4.50
Flat White 4.50
Mocha 5.00
Hot Chocolate 5.00

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

Tequila & Mezcal (25ml)

Destilería La Altena, Tapatio 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

Elderflower & Verbena 9.00
Bax Verbena, Elderflower, Mediterranean Tonic

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

Clean Fashioned 9.00
Everleaf Forest, Marmalade, Orange Salt

No-Groni Sbagliato 12.00
Blood Orange, 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

Non Alcoholic, Alt Wine (125ml)

Blurred Vines, Sharp
London. NV 8.00

Soft Drinks

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. 2019 14.50

Champagne Deville, Carte Noire,
France. NV 16.00

Rosé & Skin Contact

Le Vent dans Les Voiles Rose Courrèges,
Provence, France. 2024 9.00

Dancer in Pink, Black Chalk,
Hampshire. 2023 11.50

Stay Brave Chenin, Testalonga,
Swartland, South Africa. 2024 13.50
(Orange Wine)

White Wine

Dopff & Irion, Pinot Blanc,
Alsace, France. 2024 8.00

Oro de Castilla, Verdejo
Reuda, Spain. 2024 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, Chenin Blanc,
Loire, France. 2023 12.50

Domaine Denizot Sancerre,
Loire, France. 2024 14.50

Sweet & Fortified (70ml)

L'Archetipo, Moscatello Selvatico,
Puglia, Italy. 2025 11.00

Domaine De Souch, Jurançon,
France. 2024 12.00

Château de Léberon “Vin Mute”
Gascogne, France 13.00

Domaine du Traginer, Banyuls, Rimage,
Languedoc, 2024 14.00

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

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 Maisonneuve,
Malbec Cahors, France. 2019 70.00

Blaufränkisch 'Heideboden', Preisinger,
Burgenland, Austria. 2022 70.00

Domaine Les Garçons,
Beaujolais, France. 2023 70.00

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

Sorrell, "The Wrekin", Pinot Noir,
Marlborough, New Zealand. 2022 80.00

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. 2021/22 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. 2014 100.00

Joseph Swan Vineyards, Pinot Noir, Cuvée de
Trois, California, USA. 2019 118.00

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

Musso Barbaresco Rio Sordo,
Piedmont, Italy. 2021 130.00

Domaine de Chassorney
France, Volnay. 2023 145.00

Robert Mondavi, Cabernet Sauvignon,
Napa Valley, USA. 2018 149.00

Red Wine

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

Circle of Life, Waterkloof,
Stellenbosch, South Africa. 2022 8.50

Domaine Elodie Jaume, Coudoulet
Côtes-du-Rhône, France. 2024 9.50

Domaine Les Garçons,
Beaujolais, France. 2023 12.50

Cahors Le Combal Cosse Maisonneuve,
Malbec Cahors, France. 2019 12.50

Blaufränkisch 'Heideboden', Preisinger,
Burgenland, Austria. 2022 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. 2019 85.00

Champagne Deville, Carte Noire.
France. NV 95.00

Roebuck Estates, Rosé de Noirs,
Petworth, Sussex. 2019 100.00

Champagne Constantine Solarris.
France. NV 110.00

Champagne Marie Copinet, Argilla Villonissa
France. 2021 179.00

Rosé & Skin Contact

Le Vent dans Les Voiles Rose Courrèges,
Provence, France. 2024 52.00

Dancer in Pink, Black Chalk,
Hampshire, England. 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. 2024 *(Orange Wine)* 80.00

White Wine

Dopff & Irion, Pinot Blanc
Alsace, France. 2024 40.00

Picpoul de Pinet
Château de la Mirande. 2024 45.00

Oro de Castilla, Verdejo
Reuda, Spain. 2024 45.00

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

Staffelter Hof, Magnus Riesling
Mosel, Germany. 2023 50.00

Avondale 'Jonty's Ducks'
Paarl, South Africa. 2024 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. 2022 64.00

Marcel Couturier Mâcon Aux Scellés
Burgundy, France. 2023 68.00

Château de Plaisance Chenin Blanc,
Loire, France. 2023 72.00

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

Tillingham Endgrain,
East Sussex, England. 2024 75.00

Domaine Denizot Sancerre,
Loire, France. 2024 77.00

Mission Hill Reserve Chardonnay,
Okanagan, Canada. 2021 79.00

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. 2021. 94.00

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 43.00

Circle of Life, Waterkloof,
Stellenbosch, South Africa. 2022 45.00

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

Judith Beck Ink, Zweigelt & St Laurent
Burgenland, Austria. 2023 50.00

Domaine Elodie Jaume, Coudoulet
Côtes-du-Rhône, France. 2024 53.00

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