

DRINK?

FROM WELCOME DRINKS TO LAST DRINKS

TOP NOTCH WINES

CHEERS
TO
YOU TWO

A BLOOMIN' GOOD PINT

LOCAL SPIRITS + OLD FAVES

TWO DAMN FINE BARS



WELCOME

Top notch wines, local ales, spirits from down the road, to Timbuktu and all your classics, at Low Hall The Lakes we have a rather delectable selection of drinks, which you're able to personally choose between. From your reception drinks, to the wine for your wedding breakfast, to something special to toast – we can provide the Whole Shebang (head to page 8), just a little or just the bars. We've got two hand-crafted bars that are stocked and staffed by our wonderful team, so whichever way you choose to do your drinks, we will take care of all of them and your glassware. We're totally flexible and there is no minimum spend per head. You're welcome to bring two drinks per person free of corkage, which we'll chill and serve for you. Be that two reception drinks or half a bottle of your favourite wine for your wedding meal. Afterwards all drinks are to be bought through us.

When it comes to wine, we work with our trusted and excellent local Wine Merchant; EWGA. Between us, we have hand-picked a cracking selection of awesome wines for you to choose from.

EWGA themselves are rather special and we like them a lot. Not just because they keep us stocked with the very best wine, but they are also a family run business too and they work directly with award-winning vineyards around the world, which are often also family run.

Over the past 46 years they've built long standing relationships with these artisan vineyards, meaning they can deliver us, along with some of the very best restaurants and bars in the country, seriously good wines of distinction at great value. We can't wait for you to try them, so if you would like us to look after your wine, you'll be invited to attend a Wine Tasting evening here at Low Hall with our EWGA Wine Specialist Dan. He will guide you through the deliciousness and help you choose your perfect Wedding Wines. Alternatively, we can organise a selection to be delivered to your door, for a fun night of at home sampling with tasting notes.

If you decide you'd like us to look after some of your drinks and wine, as you'll be buying one extra large round or more, we have discounted the prices to reflect that. So the prices you will see over the following pages are less than what you will see over the bar. Cheers!

THE WHOLE SHEBANG

Taking the 'umming' and 'ahhing' away from you, we have come up with the following Drinks Packages, which give your guests a couple of drinks at all the big moments. Details and tasting notes of all of the wines are on the following pages. The bar will remain open throughout your day too. Prices are per person.

THE FAVOURITES

£20.10

Two Reception Drinks, a choice of Romeo Prosecco or a Classic bottled beer

-

One glass of Prosecco to toast

-

Half a bottle of wine for the meal, your guests can choose between;

Cadia Garganega - Pinot Grigio

Chilinerio - Merlot

TURNING IT UP A NOTCH

£23.10

Two Reception Drinks, a choice of Romeo Prosecco or a Classic bottled beer

-

One glass of Prosecco to toast

-

Half a bottle of wine for the meal, choose two of the following for your guests;

South Island - Sauvignon Blanc

Coté Mas Blanc IGP Pays d'orc

Finca Vista - Malbec

Pinot Noir - Reserva, Altitudes

TOP NOTCH

£37.10

Champagne Reception, two glasses of Claude Baron

-

One glass of Champagne to toast

-

Half a bottle of wine for the meal, choose two of the following for your guests;

South Island - Sauvignon Blanc

Coté Mas Blanc IGP Pays d'orc

Finca Vista - Malbec

Pinot Noir - Reserva, Altitudes

ADD A POST MEAL SHORT

From £3

FOR OUR NON ALCOHOLIC PACKAGES PLEASE SKIP DOWN TO
PAGE 10.

WHITE

We suggest half a bottle of wine per guest during your Wedding Breakfast, which is two 175ml glasses. Our Wine Expert will introduce you to all of the following wines at your tasting and you can of course add sparkling wine or Champagne to your meal too.

**CHILINERO SAUVIGNON BLANC, DE AGUIRRE
CENTRAL VALLE, CHILE 2017**

£19.10

GRAPE VARIETY: SAUVIGNON BLANC (12.5%)

By one of Chile's oldest producers, the grapes are picked in the early hours whilst it's cold to prevent oxygen affecting the fruit, which ensures truly fresh wine.

Tasting notes: Highly aromatic, combining citrus, green apple, and crisp pear with a refreshing green-grassy aroma and a stony, steely mineral edge, to be sipped nicely chilled.

**CADIA GARGANEGA, PINOT GRIGIO I.G.T COLLI VICENTINI
VENETO, ITALY 2018**

£19.10

GRAPE VARIETY: GARGANEGA & PINOT GRIGIO (12%)

One of Italy's oldest & treasured grape varieties, a true "Venetian" wine. It's behind two of Veneto's top wines (Soave and Gambellara).

Tasting notes: Straw yellow in colour with golden reflexes. The bouquet is ample with floral and fruity notes. The wine is full, pleasant and well-balanced with depth.

**THE HOME FARM CHARDONNAY
BERTON VINEYARDS, AUSTRALIA 2017**

£19.60

GRAPE VARIETY: CHARDONNAY (12.5%)

By legendary winemaker Bob Berton, AKA Berton Vineyards established in 1996 in S. Australia. Winners of countless awards, they're recognised for premium quality.

Tasting notes: An unoaked Chardonnay, dominated by tropical fruit. Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

**COTE MAS BLANC, DOMAINE PAUL MAS
LANGUEDOC, FRANCE 2019**

£23.10

GRAPE VARIETY: CHARDONNAY, GRENACHE BLANC, SAUVIGNON BLANC, VERMENTINO (12.5%)

A stylish blend of varieties, from European Winery of the Year (2020) Domaine Paul Mas, run by 3rd generation winemaker Jean Claude Mas.

Tasting notes: Medium lemon in tone with intense citrus fruit, grapefruit and a touch of tropical fruits. Vibrant with aromas of citrus and a tropical fruits. Easy-going, well-balanced and fruity.

**LE PIED MARIN, PICPOUL DE PINET
VIN DE PAYS, FRANCE 2019**

£23.60

GRAPE VARIETY: VIOGNIER, PICPOUL BLANC (12.5%)

One of the oldest Languedoc varieties, growing by the Thau Lagoon for centuries, now trendy. The name translates to 'stings the lip' reflecting the high acidity, complimenting seafood.

Tasting notes: Pale yellow in colour with green tints. Crisp & dry, with cut flowers and citrus aromas. Crisp, fresh lemon and grapefruit with a lovely mineral finish with a very refreshing twist of lemon.

**SOUTH ISLAND 'KIWI STYLE' SAUVIGNON BLANC
BERGSIG, SOUTH AFRICA 2021**

£25.60

GRAPE VARIETY: SAUVIGNON BLANC (12%)

From the wonderful '21 vintage within the cool climate of Breede River Valley, this is a fantastic alternative to the NZ cousin. A family run estate for over 170 years, they take pride in their sustainable farming with the motto, 'wine that doesn't cost the earth'.

Tasting notes: Fruity and well balanced with complex layers of guava, gooseberry, tropical fruits and a dusting of fresh herbs. Finished with lashings of acidity for a long lasting taste.

RED

**CHILINERO MERLOT, DE AGUIRRE
CENTRAL VALLEY, CHILE**

£19.60

GRAPE VARIETY: MERLOT (12.5%)

This iconic Bordeaux grape came to S. America in the 19th c. becoming popular in the 90s. Aguirre source from central Chile as the Mediterranean temps & cold nights help fruit purity. *Tasting notes: Packed full of flavour. Mouth filling and smooth, with ripe sweet fruit characteristics of plums and currants. The structure is generous, smooth and long.*

**HOME FARM SHIRAZ, BERTON VINEYARDS
SOUTH EASTERN, AUSTRALIA**

£20.10

GRAPE VARIETY: SHIRAZ (13.5%)

Our 2nd wine from Berton Vineyards, where 10 acres of Shiraz & 7 acres of Chardonnay sit 450m above sea level in rolling hills. They were rated in the top 20 quality producers in Australia. *Tasting notes: Dark red with a vibrant hue. Powerful & complex aromas. The rich palate displays soft flavours of plum skin, mulberry and hints of vanilla and blackberry defined by spicy tannins.*

**CLOS MONTBLANC, TEMPRANILLO
CATALONIA, SPAIN 2018**

£21.60

GRAPE VARIETY: CABERNET SAUVIGNON, TEMPRANILLO (13.5%)

This cellar takes real pride in the land to which they belong and uphold a thousand-year-old working tradition. A unique character is created by using a wealth of indigenous varieties. *Tasting notes: Intense ruby red in colour, with aromas of red fruit, raspberries, blackberries and balsamic notes. It is smooth and slightly sweet, with fruity flavours and toasted wood notes.*

**ALTITUDES PINOT NOIR, RESERVA
MAULE VALLEY, CHILE 2020**

£23.10

GRAPE VARIETY: PINOT NOIR (13.5%)

Maule Valley, one of the first areas in Chile where vines were planted, dating back to the start of colonisation. It is also one of the largest & most diverse valleys with distinct microclimates. *Tasting notes: Soft and approachable with fruit and spice on the palate. Earthy with cherry, strawberry and raspberry flavours. Balanced acidity and a long finish.*

**LA BONITA RESERVE MALBEC, LAS PERDICES
MENDOZA, ARGENTINA 2019**

£23.60

GRAPE VARIETY: MALBEC (14%)

Synonymous with Argentina who established it as their archetypal grape variety, it's now home to the largest acreage under vine with 97,574,91 acres of vineyards to be precise!

Tasting notes: The Reserve Malbec is full of ripe plum fruits, sweet round tannins, dark chocolate and mocha. A full-bodied wine, with juicy tannins and flavour that lingers.

**LUCALE PRIMITIVO APPASSIMENTO, TRULLI
PUGLIA, ITALY 2019**

£27.60

GRAPE VARIETY: PRIMITIVO (14.5%)

An early ripening grape, requiring lots of sun to deliver a smooth richness. Appassimento is a traditional Italian process of natural partial dehydration of grapes to produce a greater concentration of colours, aromas and flavours in the wine.

Tasting notes: The Lucale Primitivo is smooth, full-bodied, well-balanced and has complex layers of dark fruit, fine tannins with a long, lingering finish. And, it's blooming delicious – it's our favourite!

ROSÉ

**ALPINO ZINFANDEL, ROSÉ
PUGLIA, ITALY**

£19.10

GRAPE VARIETY: 100% ZINFANDEL (12%)

Founded in the late 19th Century, the vineyard Casa Girelli, made the art of winemaking its vocation, evolving to be one of the most prestigious companies in the EWGA network.

Tasting notes: A fresh bouquet of strawberries and ripe summer fruits on the nose and bursting with red berries and a touch of sweetness, for an excellent refreshing balance on the palette.

**BELFIORE PINOT GRIGIO BLUSH ROSÉ
LAZIO, VENETO, ITALY 2019**

£20.60

GRAPE VARIETY: PINOT GRIGIO (12%)

Produced by the modest Cielo family, their vineyard was created in 1962 and expanded by 3 of the 8 sons. The delicate "blush" is coloured from the skins of pink-tinged Pinot Grigio grapes.

Tasting notes: This pale blush pink wine has delicate aromas of wild strawberry, apple and honeysuckle. It is crisp and fresh on the palate and rather delicious.

**CUVEE CONSTANCE PROVENCE ROSÉ, DOMAINE VIDAUBAN
PROVENCE, FRANCE 2019**

£29.60

GRAPE VARIETY: CINSAULT, GRENACHE BLANC, SYRAH (12.5%)

Established in 1912 in Vidauban, the cooperative winery La Vidaubanaise has a vineyard of 1,185 acres in the picturesque heart of the Côtes de Provence appellation.

Tasting notes: Delicate colour with a light wild strawberry nose & elegant red fruits on the palate. A gentle acidity and great length - perfect for drinking on its own or with light, fresh dishes.

FIZZ

Whether for your reception drinks straight after the big 'I do' or cheersing the belly laughs and toasts during the speeches, below are our favourite sparkling wines and champagnes.

**ROMEO PROSECCO D.O.C. SPUMANTE, COLLI VICENTINI
VENETO, ITALY**

£26.00

GRAPE VARIETY: 100% GLERA (11.5%)

Colli Vicentini, a co-operative founded in 1955 in the heart of the Veneto region in a small town called Montechio Maggiore, where there are two large castles, said to be the inspiration behind the Montagues and Capulets in William Shakespeare's famous play, hence the name of our Prosecco and Rose spumante, Romeo & Juliet.

Tasting notes: A fine example of premium prosecco, it's fresh and full-bodied. Delivering a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit.

**JULIET PROSECCO D.O.C. SPUMANTE, COLLI VICENTINI
VENETO, ITALY**

£30.00

GRAPE VARIETY: MERLOT (11.5%)

Our Rose Spumante, the delightful partner to Romeo above, with a delicate pink tone reminiscent of peach blossom.

Tasting notes: Fruity aromas of peach, raspberry and ripe passion fruit with a touch of flowers. It is pleasantly fresh and harmonious with fine and persistent bubbles.

**CHAMPAGNE CLAUDE BARON, SAPHIR BRUT NV
CHAMPAGNE, FRANCE**

£49.60

GRAPE VARIETY: PINOT MEUNIER, PINOT NOIR & CHARDONNAY (12%)

Claude Baron & his three daughters have run this family estate in the Marne Valley since 1974. They offer 100% estate champagnes, which is rare as most buy their grapes from growers but the Claudes' are in control from grape to glass, a sign of great quality.

Tasting notes: Pinot Meunier is the main grape, which reflects their wish to exploit the high potential of Champagne's oldest grape variety. Fruity, light and delicate on the palate, Claude Baron age their Champagnes 3 years in cellar, excellent value for the quality and pleasure on offer.

**CHAMPAGNE BOLLINGER SPECIAL CUVEE BRUT NV
CHAMPAGNE, FRANCE**

£75.60

GRAPE VARIETY: PINOT MEUNIER, PINOT NOIR & CHARDONNAY (12%)

Established in 1829 by Jacques Bollinger, it's an icon and to this day it's still one of the few Grand Marque family owned Champagne Houses. Synonymous with exceptional quality. Bollinger own 164 hectares of vineyards in the finest Premier and Grand Cru sites, ensuring the highest quality fruit is enjoyed, the majority of which is Pinot Noir.

Tasting notes: A beautiful aromatic complexity of ripe fruit and spicy aromas, with hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, with a note of fresh walnut.

BEER +

A BARROW OF BEERS ON ICE

Put our old barrow to good use and let us fill it with beer and ice. Your guests can help themselves or we can give them a hand in their selection. A cracking choice for your reception drinks, either inside the Lovable Old Barn or out in the garden.

GO CLASSIC

£166

A selection of 48 of the faves;
Corona 330ml (4.5%) + Morreti 330ml (4.6%)

STAY LOCAL

£215

A selection of 48 Cumbrian Legendary Ales;
Loweswater Gold 500ml (4.3%) + Buttermere Beauty 500ml (4.8%) + American Pale (4.5%)

GET CRAFTY + GET PERSONAL

£215

A selection of 48 of Crooked River's finest Ales;
Pacific Ale (4.2%) + West Coast IPA (5.8%) + Double Dry Hopped (5.2%)
Plus, you can even personalise your labels. That's right you can have your names, wedding date and your personally selected funky design, splashed across your beer. Marvellous!

£40

GIN

POP UP GIN BAR

£500

Add a slice of lime to your reception drinks and delight your guests with a refreshing gin or two. Served from our rustic pop up bar, treat your guests to 86 delicious Gin + Tonics (or lemonade or ginger ale if they'd rather). The little bar also goes down a storm after your meal, so while we're busy turning your room around upstairs, you and your pals can be busy sampling the local gin selection downstairs or outside.

Choose three Gins from our tasty selection and we'll serve with Fever-Tree, garnish and ice. Ask us for our current selection, but a few of our all time favourites come from two local gin heroes. The Lakes Distillery and Bedrock Gin.

More of a rum or vodka kinda couple? Let us know and we'll see what we can do.

COCKTAILS

Fancy something a little different to fizz and beer for your reception? Do you want to give your guests a 'Welcome to our Wedding drink'? Or kick off your evening celebrations with a treat? A cocktail hour perhaps?

Choose one or two of the following drinks to be served. Priced per drink.

APEROL SPRITZ

£7.10

An Italian and Low Hall favourite, a sparkling mix of Aperol, Prosecco, Soda and a slice of orange. Originally an aperitif, but now enjoyed around the clock.

SLOE HALL GIN BERRY FIZZ

£7.10

Sloe Gin, Gin, Apple Juice, Soda, a dash of Sugar Syrup and a squeeze of lemon topped with blackberries and a sprig of rosemary. Quite simply delicious!

KIR ROYAL

£6.10

Dating back to the 19th Century this classic French Cocktail combines Crème de Cassis and Prosecco topped with blackberries.

HUGO

£7.10

A swanky Italian sipper, delightfully refreshing, it's a dreamy summer quencher. Made with Prosecco, soda, fresh lime and a sprig or two of minty fresh mint.

PIMMS

£5.00

Quintessentially British, a favourite at garden parties in the sun for over 200 years. Pimms is a gin based fruity Liqueur, served with Lemonade & fresh fruit.

MOJITO

£6.00

Straight from the shores of Havana, this fiesta of white rum, lime, sugar, mint and soda was once used to cure Tropical illnesses; now it's used to purely party.

THE DERWENT DARK AND STORMY

£6.00

Legend has it the highballer was christened by an old sailor, however it was actually a shepherd who named it after watching the sky light up Derwent Water with only a bottle of Dark Rum, Ginger Beer, a juicy lime and his Herdwicks for company. The perfect Lakeland combo.

MARGARITA

£7.50

They say tequila makes you happy, well these bad boys are simply happiness in a glass. Tequila based, oodles of lime, agave and a hint of salt and lime. Delish!

PORNSTAR MARTINI

£8.50

Putting the Passion in Passionfruit, this sweet yet zingy vodka based cocktail, even comes with a side of Prosecco. I say!

ESPRESSO MARTINI

£8.00

Who doesn't love the dark and handsome, coffee based number? Ready to shake up your dance floor, it's the perfect post meal party pop.

Can't see your favourite there? Worry not, let us know and we'll see what we can rustle up.

TEETOTAL TIPPLES

For the alcohol free bods, kids, drivers and mumma's to be. Below are a selection low or 0% options, perfect for your reception drinks or wedding breakfast.

JUICE **£10.00**
Jug of Fresh Orange Juice or Apple Juice (1.5lt)

POSH POP **£55.00**
A selection of 20 iced bottles of Fentimans finest
Victorian Lemonade (275ml)
Gently Sparkling Elderflower (275ml)
Ginger Beer (275ml)
Rose Lemonade (275ml)

FIZZ // NOZECO, LES GRANDS CHAIS DE FRANCE **£12.50**
FRANCE (LESS THAN 0.5%)
This tasty Prosecco alternative, made from alcohol-removed grapes gives great taste and an elegant colour with fine bubbles.
Tasting notes: Expressive and well balanced with intense fruity notes, dominated by white flowers and muscated white grapes.

THE WHOLE SHEBANG 0%
Lastly, we've got a couple of packages that compliment the wine packages on page 3 and provide something for every big moment. Priced per person.

GO CLASSIC **£12.00**
Two Reception Drinks, a choice of fresh OJ or a bottle of Fentimans
-
One glass of Nozeco to toast

Two drinks for the wedding breakfast, your guests can choose between a bottle of Fentimans, Coke, Appletiser or a glass of Fresh OJ

GO SWANKY **£17.00**
Two Reception Drinks, a choice of 'Nosecco' or Alcohol free beer
-
One glass of Nozeco to toast
-
Two drinks for the wedding breakfast, your guests can choose between a selection of 0% spirits and mixer, Nozeco or an Alcohol free beer

**Please note some of the above are 0.5% in Alcohol*

TASTING

An essential part of wedding planning is wine tasting. It's actually bad luck*
to give guests a wine that you haven't actually tried yourself.
So there you go, you best try them all if you ask us!

Alternatively we can deliver wines straight to your door, so you can enjoy them with your feet up at home. We will provide a 50% discount from the brochure pricing and we'll cover the cost of the postage and packaging. To help you choose your perfect wine, you will also receive tasting notes, giving you further details about the history, origin and taste profile – making you a Wine Sommelier in the process.

Simply let us know which wines you wish to taste, with a minimum of 6 bottles for an order.
Then all you need to do is wheel in the tasty nibbles and make a night of it!

*Maybe.

TO THE BAR

The Knight's Ruin Bar upstairs, as well as The Steaming Cow downstairs both have the legendary local ale; Loweswater Gold, plus San Miguel, Inch's Cider & Neck Oil IPA all on tap. As well as a cracking selection of new, local craft beers by Crooked River in the fridges, along with a range of classic bottled beers too.

Look up at the bar to discover the spirits behind The Lovable Old Barn. Nothing spooky, just a strong array of gin, whiskey, rum, vodka, brandy, the list goes on. And, we always have a good selection of local delights too.

Look down to discover all you need to make those spirits a longer drink with lots of mixers as well as fruity ciders, low alcohol options and some tasty softs too.

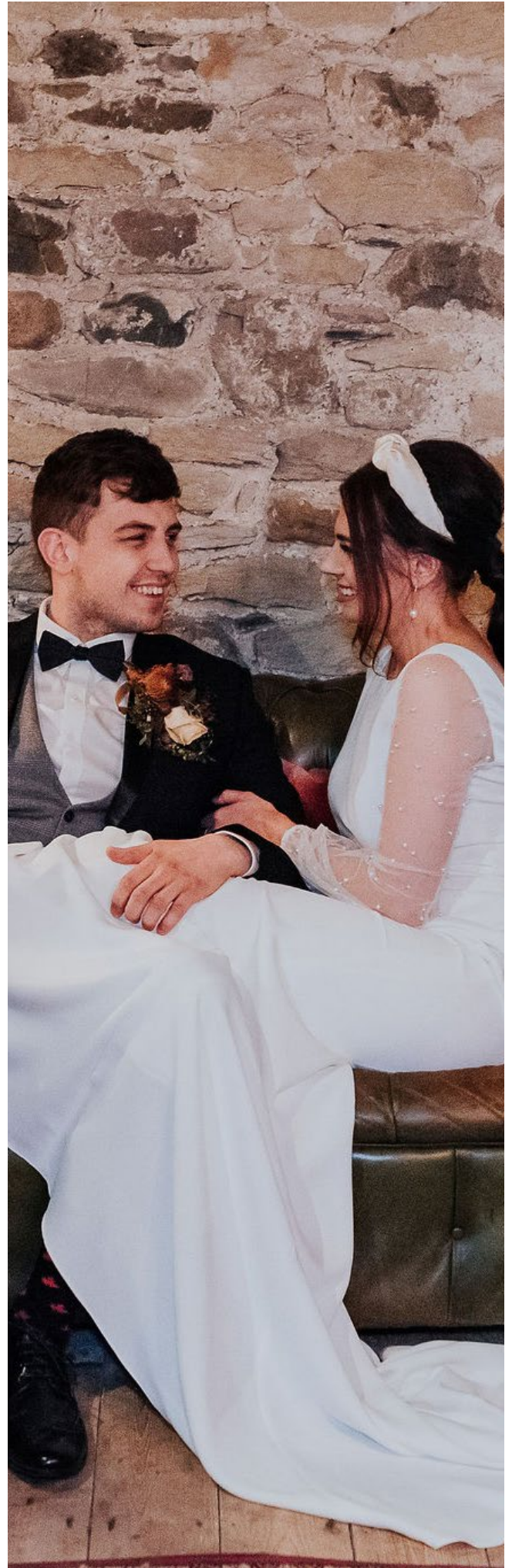
Of course, there's a fine selection of wines and fizz to pop by the bottle or glass too.

Basically, both bars are well stocked with everything you need and we always stock enough to sink a ship.

We take cash + card but it is essential every one brings cash. We're in the sticks, so WIFI for the card machine can be iffy.

We keep prices in line with our local pubs and we're up up North remember, so that ain't too bad.

Oh and there's a parrot for a good measure.



Images are thanks to A Lasting Shot & Jenny Appleton