

DRINK?

FROM WELCOME DRINKS TO LAST DRINKS



CHEERS TO YOU TWO

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 3), 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.

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 and they work directly with award-winning vineyards around the world, which are often also family run.

Over the past 47 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.

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, we have come up with the following Drinks Packages, which give your guests a couple of drinks at all the big moments. The packages, go from our house Favourite wines, to our Top Notch, absolute belters. It is then up to you as to whether you'd like to switch up and out the Prosecco, for our delightful Cremant or Champagne. Tasting notes for all of the wines below are on the following pages. Prices are per person.

THE FAVOURITES £22.50

Two reception drinks // Romeo Prosecco or Classic bottle of beer
One glass of fizz to toast // Romeo Prosecco

Half a bottle of wine for your meal, guests can choose between //
Cadia Garganega – Pinot Grigio or Chilinero – Merlot

TURN IT UP A NOTCH £25.00

Two reception drinks // Romeo Prosecco or Classic bottle of beer
One glass of fizz to toast // Romeo Prosecco

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

Trolley 2 – Vinho Verde
Home Farm – Chardonnay
South Island – Sauvignon Blanc
+
Bonita Reserve – Malbec
Reserva, Altitudes – Pinot Noir
Castell – Tempranillo

TOP NOTCH £28.00

Two reception drinks // Romeo Prosecco or Classic bottle of beer
One glass of fizz to toast // Romeo Prosecco

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

Casali del Barone – Gavi DOCG
Le Pied Marin – Picpoul de Pinet
+
Appassimento – Lucale Primitivo
Key Grand Reserve – Cabernet Sauvignon

CREMANT SWITCH UP + £5.00 CHAMPAGNE SWITCH UP + £9.00

TEA + COFFEE STATION + £2.00

Set up downstairs for your guests to help themselves to after your wedding breakfast.

FOR OUR NON ALCOHOLIC PACKAGES PLEASE SKIP TO PAGE 10

WHITE

We suggest half a bottle of wine per guest for your Wedding Breakfast, which is two 175ml glasses. And, you can of course add sparkling wine or Champagne to your meal or finish off with a cuppa or a cocktail.

CADIA GARGANEGA, PINOT GRIGIO I.G.T. COLLI VICENTINI £20.50
GRAPE VARIETY: GARGENEGA & PINOT GRIGIO (12%)

Grown in volcanic soils, it needs little introduction. One of Italy’s most oldest & treasured 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 £21.00
GRAPE VARIETY: CHARDONNAY (12.5%)

By legendary winemaker Bob Berton, AKA Berton Vineyards established in 1996 in S. Australia. Winners of many awards, they’re recognised for premium quality. Tasting notes: An unoaked Chardonnay, dominated by tropical fruit. Crisp & fresh with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

TROLLEY 2 VINHO VERDE QUINTA DAS ARCAS, PORTUGAL 2024 £22.00
GRAPE VARIETY: ARINTO, LOUREIRO, TRAJADURA (9.5%)

Bright and clear colour with a light lemony tint. Lighter in alcohol, but not in taste. Tasting notes: Fresh and fruity aromas of green apple. On the palate, it has a soft minerality, very well balanced and medium structure.

SOUTH ISLAND SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2020 £26.00
GRAPE VARIETY: SAUVIGNON BLANC (13%)

An award winning flagship wine produced exclusively for EWGA. From a single vineyard, the Kuranui vineyard, in the cooler climes of West Marlborough which receives plenty of sunshine and a long growing season, helping the renowned tropical and green characteristics. Tasting notes: Complex layers of guava, gooseberry, tropical fruits and a dusting of fresh herbs, lashings of acidity and a long lasting finish, giving a silver medal winning wine.

PICPOUL DE PINET, LE PIED MARIN, LANGUEDOC, FRANCE 2024 £28.00
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.

GAVI DOCG, CASALI DEL BARONE, PIEDMONT, ITALY 2024 £30.00
GRAPE VARIETY: CORTESE (12.5%)

The Casali del Barone collection is a tribute to the quintessential wines from the picturesque Piemonte area. This series eloquently captures the distinct personality of Langhe, Piemonte, Barbaresco, and Barolo vineyards, showcasing the rich oenological heritage of the region. Tasting notes: Distinct mineral notes and citrus accents. Delicate, very dry, characterised by a rather pronounced acidic vein. Vinified with precision in steel, it presents itself as fresh and flavourful.

RED

CHILINERO MERLOT, DE AGUIRRE, CENTRAL VALLEY, CHILE, 2025 £21.00
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 temperatures and cold nights help fruit purity. Tasting notes: Packed full of flavour. Mouth filling and smooth, with ripe sweet fruit, plums and currants.

CLOS MONT BLANC, TEMPRANILLO, CATALONIA, SPAIN 2018 £23.00
GRAPE VARIETY: CABERNET SAUVIGNON, TEMPRANILLO (13.5%)

This cellar takes real pride in the land to which they belong & uphold a 1000-year-old working tradition. 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 £24.00
GRAPE VARIETY: PINOT NOIR (13.5%)

Maule Valley is 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 and 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 £26.00
GRAPE VARIETY: MALBEC (14%)

Synonymous with Argentina, who established it as their archetypal grape variety, it is 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.

KEY GRAND RESERVE CABERNET SAUVIGNON, CACHAPOAL VALLEY, CHILE, 2023 £28.00
GRAPE VARIETY: CABERNET SAUVIGNON (14.5%)

Valle Secreto is a project of two families who carried out a dream of making wine with incomparable characteristics in an extraordinary place with a great climate and kindness of nature. Tasting notes: Opaque ruby-red with a richly concentrated nose of a earthy dark fruits with menthol, herbs & ‘garrigue’. Full-bodied, rich & very fruit-driven with lovely weight & ripe tannins.

ANTANO RESERVA TINTO RIOJA, SPAIN, 2016 £30.00
GRAPE VARIETY: TEMPRANILLO (13.5%)

In 1890, the great-grandfather of the current owner, José García-Carrión, built a large winery so he could export wine in France. However, the agricultural tradition of the family goes back several centuries ago. Tasting notes: Medium-deep ruby-red to rim. Nose is savoury with a ripe, slightly spicy oak, with gamey / Umami character. Palate is supple & juicy, with chalky textured tannins.

LUCALE PRIMITIVO APPASSIMENTO, TRULLI, PUGLIA, ITALY 2019 £32.00
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 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

FLOWERHEAD ZINFANDEL, ROSÉ, CALIFORNIA, USA **£20.00**
GRAPE VARIETY: 100% ZINFANDEL (8%)

From the sunshine climates of California and the Bear Creek Winery, beautiful, colourful and fresh in taste and design.
Tasting notes: Ripe watermelon, strawberry and cherry on the palate. Floral character. Delicate sweetness is balanced by crispy acidity.

BELFIORE PINOT GRIGIO BLUSH, VENETO, ITALY 2024 **£21.00**
GRAPE VARIETY: PINOT GRIGIO (11%)

Produced by the modest Cielo family, their vineyard was created in 1908 and expanded by three of the eight 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.

PROVENCE ROSÉ, CUVÉE CONSTANCE, FRANCE 2024 **£28.00**
GRAPE VARIETY: CINSAULT, GRENACHE BLANC, SYRAH (12.5%)

Located in the heart of the Beaujolais vineyards, the Municipality of La Chapelle de Guinchay is surrounded by the most prestigious vineyards. Aujoux is committed to producing wines that reflect more accurately the character of the soils and climate.
Tasting notes: Delicate colour and light wild strawberry nose, then elegant red fruits on the palate. A gentle acidity and great length — perfect for drinking on its own or with light, fresh dishes.

FIZZ

ROMEO PROSECCO D.O.C. SPUMANTE, VENETO, ITALY **£26.00**
GRAPE VARIETY: 100% GLERA (11%)

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. Please ask for the Rose 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.

PAUL MAS PRIMA PERLA CREMANT BRUT, VIN DE PAYS, FRANCE **£35.00**
GRAPE VARIETY: CHARDONNAY, CHENIN BLANC, PINOT NOIR (12%)

Jean-Claude Mas was born in a winemaking industry in Pézenas. At the age of 3, during the harvest, he escaped and ran 2.5 km to meet his grandfather in the cellar! His interest and passion for wine were born. Now he’s described as a pioneer.
Tasting notes: A lively mousse with an attractive, autolytic nose, with hints of apple & lemon. Dry, clean & crisp, not too fruity but fair length. A fantastic choice for all celebrations.

CHAMPAGNE CLAUDE BARON, SAPHIR BRUT NV, CHAMPAGNE, FRANCE **£48.00**
GRAPE VARIETY: PINOT MEUNIER, PINOT NOIR & CHARDONNAY (12%)

Claude Baron, helped by his three daughters, run their family estate in the heart of 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, cellar aged for 3 years — excellent value for the quality and pleasure on offer.

CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT NV, CHAMPAGNE, FRANCE **£80.00**
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, 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 £190

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

STAY LOCAL £250

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 £265

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!
(from £50 for personalisation, minimum order applies)

GIN

POP UP GIN BAR £520

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 84 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 one of our all-time favourites come from local gin heroes, The Cumbria Distilling Company.

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 bevvvy'? Or kick off your evening off with a treat? A cocktail hour perhaps? Choose one or two of the following drinks to be served. Priced per drink.

APEROL SPRITZ £7.50

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 FIZZ £7.50

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 £6.50

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

HUGO £7.50

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

PIMMS £5.50

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.

NEGRONI £8.50

A beautiful blend of Devon gin, vintage Italian vermouth and herbal Amaro, gives a smooth, yet deliciously bitter cocktail, perfect for a golden sundowner.

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 £9.00

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

ESPRESSO MARTINI £9.00

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 of low or 0% options, perfect for your reception drinks or wedding breakfast.

JUICE

Jug of Fresh Orange Juice or Apple Juice (1.5lt)

£10.00

POSH POPS

A selection of 20 iced bottles of Fentimans finest:

Victorian Lemonade (275ml)

Gently Sparkling Elderflower (275ml)

Ginger Beer (275ml)

Rose Lemonade (275ml)

£60.00

ASIO OTUS SPARKLING, ITALY

DEALCOHOLISED SPARKLING WINE 0%

Fermented like traditional wines, then stripped of alcohol, making it the best Prosecco alternative we've found.

Tasting notes: Bright straw yellow colour with flavours of yellow fruits, white flowers and citrus.

£15.00

THE WHOLE SHEBANG 0%

Lastly, we've got a couple of packages that complement the wine packages and provide something for every big moment. Priced per person.

GO CLASSIC

Two Reception Drinks, a selection of Fentimans or fresh OJ

£15.00

One glass of 0% Sparkling Wine to toast

Two drinks for the wedding breakfast, your guests can choose between Fentimans, Coke, Lemonade, J20 or a glass of fresh juice.

GO SWANKY

Two Reception Drinks, a choice of 0% Sparkling Wine or Alcohol-free beer

£18.50

One glass of 0% Sparkling Wine to toast

Two drinks for the wedding breakfast, your guests can choose from our selection of 0% beverages.

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 you're invited to do just that.

Each year we organise an intimate wine tasting and pizza night here with the lovely Dan — our Wine Connoisseur, from our wine suppliers at EWGA.

It's a relaxed affair, so no need to swat up, you just need to turn up ready to sample from our wonderful wine list and enjoy a night soaking up the atmosphere of the Lovable Old Barn. Please let us know if you'd like more details.

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 if you'd like to do this and we'll send you a link where you can place an order for the wines that you'd like to taste, with a minimum of 6 bottles per order.

Then all you need to do is wheel in the tasty nibbles and make a night of it!

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, Kopparberg Crisp Apple & a local craft beer, from our pals at Crooked River Brewing Co, Pacific Ale, are all on tap. 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 keep prices in line with our local pubs and we're up up North remember, so that ain't too bad.

And we take card + cash, although card is preferred if possible please.

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