



KYSTV

Ambleside

Food-Inspired by Cumbria

Casual dining by the Old Stamp House Restaurant

Heritage – People – Landscape

We wanted our ethos, “Heritage – People – Landscape”, to be reflected in our wine selection. With the help of l’Art du Vin Wine Merchants, we have put together a focused and very personal list which includes wines made by independent, artisan producers from around the world. This list evolves according to seasons, and we have included some little gems which are personal favourites.

Ryan and Craig Blackburn

Cumbrian Spirits

Lakes Gin, Lakes Distillery, 46%	4.90
The perfect serve – tonic and pink grapefruit	8.40
Lakes Vodka, Lakes Distillery 40%	4.90
The perfect serve – cola and lemon	8.40
The One Whisky, Lakes Distillery 46.6%	4.90
Perfect serve - Ginger ale and a lime wedge	8.40
Jefferson's Dark Rum 40%	4.90
The perfect serve – cola and a lime Wedge	8.40

Cocktails

Classic English cocktail	17.50
sugar, bitters, and cognac topped with English Sparkling.	
English Royal	16.50
Crème de Cassis topped with English Sparkling.	
Negroni	14.00
Lakes gin, Campari, and Sweet Vermouth.	
Elderflower Sbagliato	17.50
Sweet Vermouth, Elderflower, and Campari topped with English Sparkling.	
Lakes Martini	14.00
Lakes Gin or Vodka and Sweet Vermouth.	

Alcohol-free

Elderflower Spritzer	7.95
Elderflower, alcohol-free wine & soda.	

Bax Botanics Alcohol-Free Gin

Sea Buckthorn	4.00
Verbena	4.00

Beers & Ciders

Lakes Lager, Bowness Bay Brewing, 5%, 330ml **4.95**

A light Bohemian-style lager with a hoppy flavour. This cold fermented pilsner has an intense, refreshing zestiness.

Fell Walker, Bowness Bay Brewing, 4.1%, 500ml **5.95**

A traditional, thirst-quenching golden ale brewed with a combination of European and English Hops. A mellow bitterness gives centre ground to a crisp citrus aroma.

Kentish Pip Craftsman Cider, 4.8%, 330ml **6.00**

A blend of dessert apples Zary, Delbard, Worcester and the subtle addition of selected bittersweet cider varieties. Fermented as single varieties and blended in small batches before packaging.

Lucky Saint Lager, 0.5%, 330ml **4.95**

She was born of Bavarian spring water, pilsner malt, Hallertau hops and single-use yeast. Discover biscuity malts and a smooth, citrus hop finish.

Unsworth's Yard Brewery

Sir Edgar Harrington's Last Wolf, 4.5%, 500ml **6.95**

Deep red, mellow but bitter with blackcurrant and raisin flavours

The Flookburgh Cockler, 5.5%, 330ml **6.00**

Smooth, rich, and dark with roasted grain mocha and caramel flavours

Champagne and Sparkling Wines

Champagne, France.	Krug Grande Cuvee, NV, 12%	310.00
Champagne, France	Veuve Clicquot 'La Grande Dame', 2012, 12.5%	260.00
Champagne, France	Ruinart Rose, NV, 12%	140.00
Champagne, France	Brut Reserve, Leclerc Briant, NV,	90.00
Hampshire, England	Black Chalk Classic, 2018, 12%	80.00
Hampshire, England	Black Chalk Wild Rose, 2018, 12%	85.00
Veneto, Italy	Prosecco, Fidora, NV,	37.50
Utiel-Requena, Spain	Cava, Pago de Tharsys, NV	35.00

Wine by the glass

<i>Sparkling Wine</i>	125ml			
Black Chalk Classic, Hampshire, 2018, 12%	15.00			
<i>White Wine</i>	125ml	250ml	500ml	Bottle
Riesling (ALCOHOL FREE), Leitz, Rheinhessen, Germany, NV	5.00	9.00	17.00	25.00
Sauvignon de Touraine, Domaine de la Rochette, Loire, France 2021	7.00	13.50	26.00	36.00
Grenache-Roussanne, Magellan, Languedoc, France 2020	8.00	15.00	29.00	43.00
Blanco Godello, Adegas Guimaro, Ribeira Sacra, Spain, 2022	10.00	19.00	37.00	53.00
<i>Rosé Wine</i>	125ml	250ml	500ml	Bottle
Rose, Chateau Grand Boise, Provence, France, 2021	10.00	19.00	37.00	53.00
<i>Red Wine</i>	125ml	250ml	500ml	Bottle
Bacchus Rosso Piceno, Ciu Ciu, Marche, Italy, 2021	6.50	12.50	24.00	33.00
Pinot Noir, Domaine Saint-Remy, Alsace, France, 2020	8.00	15.00	29.00	43.00
Trousseau, Bodegas Miras, Patagonia, Argentina, 2021	10.00	19.00	37.00	53.00
Syrah, Squawking Magpie, Hawkes Bay, New Zealand 2020	11.00	21.00	40.00	58.00
<i>Dessert wine</i>				75ml
Maury, Domaine Lafage, Rousillon, France, 2021				8.00
Muscat de Saint Jean, Clos du Gravillas, Languedoc, France, 2021				8.50
Chateau de Plaisance, Coteaux du Layon 1er Cru Chame, Loire Valley, France, 2017				9.50
<i>Port & Sherry</i>	50ml	100ml	750ml	
Ramos Pinto, Late Bottled Vintage Port	7.00	12.00	60.00	
Ramos Pinto, Tawny Port, ten years old	9.00	15.00	80.00	
Pedro Ximenez, Bella Luna, Jerez, Spain	6.00	10.00		

White Wine

Falanghina, Mozzafiato, Italy, 2021	25.00
Viogner Grenache Blanc, Les Lauriers, Languedoc, France, 2021	27.50
Chenin-Torrontes, VillaVieja, Mendoza, Argentina, 2021	30.00
Muscadet de Sèvre-et-Maine sur Lie, Château Haute Carizière, Loire, France, 2020	32.50
Chenin Blanc, The Winery of Good Hope, Stellenbosch, South Africa, 2021	34.50
Sauvignon de Touraine, Domaine de la Rochette, Loire, France, 2020	36.00
Pinot Blanc, Dopff and Irion, Alsace, France, 2019	37.00
Macon-Villages La Cave D'Aze, Burgundy, France, 2018	38.50
Albarino, Vega da Princesa, Rias Baixas, Spain, 2020	40.00
Gruner Veltliner Federspiel, Domaine Wachau, Wachau, Austria, 2021	41.50
Grenache-Roussanne, Magellan, Languedoc, France 2020	43.00
Gavi, La Raia, Piedmont, Italy, 2021	45.00
The Darling Sauvignon Blanc, Marlborough, New Zealand, 2021	47.50
Gorro Loureiro, Boutique Winery, Vinho Verde, Portugal, 2021	50.00
Blanco Godello, Adegas Guimaro, Ribeira Sacra, Spain, 2022	53.00
Epileptic Inspiration (Semillon), Blankbottle, Elgin, South Africa, 2020	56.00
Sancerre, Domaine Pierre Martin, Loire, France, 2021	59.00
Montagny 1er Cru, Domaine Feuillat-Juillot, Burgundy, France, 2020	69.00
Chablis 1er Cru 'Les Fourneaux', Domaine de la Meuliere, Burgundy, France, 2021	75.00
La Mar, Bodegas Terras Gauda, Rias Baixas, Spain, 2020	80.00
Roserock Chardonnay, Domaine Drouhin, Oregon, USA, 2018	85.00
Aubaine Pouilly Fume, Jonathan Didier Pabiot, Loire, France, 2019	90.00
Puligny-Montrachet, Jean Chartron, Burgundy, France, 2020	110.00

Red Wine

Merlot Reserva, Terra Vega, Colchagua Valley, Chile, 2020	25.00
Grenache Mataro Shiraz, Mitchell, Clare Valley, Australia, 2014	26.00
Red Blend, Releaf, Western Cape, South Africa, 2018	27.50
Moulin de Gassac Classic Rouge, Mas de Daumas Gassac, Languedoc, France, 2022	30.00
Bacchus Rosso Piceno, Ciu Ciu, Marche, Italy, 2021	33.00
Beaujolais Villages, Domaine du Sabot, Beaujolais, France, 2020	34.50
Nerello Mascalese, Tenute Orestyadi, Sicily, Italy, 2022	36.00
Bordeaux Superieur, Chateau Lauretan, France, 2015	38.50
Secateur Shiraz Cinsault, A.A Badenhorst, Swartland, South Africa, 2021	40.50
Pinot Noir, Domaine Saint-Remy, Alsace, France, 2020	43.00
Tempranillo Crianza, Diaz Bayo, Ribera del Duero, Spain, 2020	44.00
Malbec Reserve, Domaine Bousquet, Tupungato, Mendoza, Argentina, 2021	46.00
Zinfandel, FoxGlove, California, USA, 2019	50.00
Trousseau, Bodegas Miras, Patagonia, Argentina, 2021	53.00
Vacqueyras Le Mourre de la Caille Rouge, Domaine de la Ligiere, Rhone, 2019	55.00
Syrah, Squawking Magpie, Hawkes Bay, New Zealand 2020	58.00
Cabernet Sauvignon, Wynns, Coonawarra, Australia, 2021	61.00
Rioja Gran Reserva, Bodegas Altanza, La Rioja, Spain, 2015	65.00
Chinon Les Penses de Pallus, Domaine de Pallus, Loire Valley, France, 2015	72.00
Maranges 1 ^{er} Cru Clos de la Fussiere, Xavier Mannot, Burgundy, France, 2018	88.00
Saint-Emilion Grand Cru, Chateau Laroze, Bordeaux, France, 2012	95.00
Pintia, Tempos Vega Sicilia, Toro, Spain, 2016,	100.00
Barolo del Comune di la Morra, Piedmot Italy, 2016	100.00

Riserva Di Costasera Amarone della Valpolicella, Masi, Veneto, Italy, 2015	110.00
Chateauneuf-du-Pape, Domaine de Beurenard, Rhone, France, 2015	140.00
Château Grand Puy Lacoste, Pauillac 5eme Grand Cru Classe, Bordeaux, 2005	200.00
Valbuena 5, Vega Sicilia, Ribera del Duero, Spain, 2016	230.00
Chateau Pichon Longueville, Pauillac 2nd Grand Cru Classe, Bordeaux, 2005	300.00

Rose Wine

Cote de Provence Rosé, Chateau Grand Boise, Provence, France, 2021	53.00
281, Chateau Minuty, Provence, France, 2020	100.00

Dessert Wine

Late Harvest Sauvignon Blanc, Morande, Casablanca, Chile, 2019, 37,5cl	29.00
Maury Grenat, Domaine Lafage, Roussillon, France, 2017, 50cl	43.00
Muscat de Saint Jean, Clos du Gravillas, Languedoc, France, 2021, 50cl	46.00
Chateau de Plaisance, Coteaux du Layon 1er Cru Chame, Loire Valley, France, 2015	60.00

Soft Drinks

Marlish Sparkling/Still, 750 ml	4.00
Coke	3.50
Diet coke	3.50
Fevertree Lemonade	3.50
Fevertree Tonic	3.50
Fevertree Slim Tonic	3.50
Marlish Soda	3.00
Fevertree Ginger Ale	3.50
Frobishers Orange Juice	4.50
Frobishers Apple Juice	4.50
Zingi Bear Ginger Switchel	5.75

Liqueur & Spirits

Tia Maria	4.50
Drambuie	4.50
Bailey's	4.50
Jefferson's Dark Rum	4.90
Courvoisier Cognac VS	4.90
Lakes Single Malt Whisky	9.00
Jean Fillioux, Cognac, Tres Vielle Grande Champagne, 1er Cru de Cognac	8.00

Hot drinks and petits fours



DIFFERENCE

Coffee Company

'Difference Coffee' represents a collection of the highest-graded coffees, rare and limited reserve beans, sourced from the world's most prestigious coffee estates. Only 100% Arabica. Speciality coffee, the highest grade of the bean, is roasted by Difference Coffee, guaranteeing the best expression of the land.

Brazil, Espresso Collection Daterra

£4.00 Extra shot £2.50

This 100% Specialty Arabica of Bourbon Variety exhibits soft notes of berry, blackcurrant, caramel and hazelnuts with a heavy body. The ideal single-origin espresso.

Guatemala Finca la Pastoria Swiss Water Process Decaf

£4.50 Per Shot

As a washed Arabica coffee grown at altitudes up to 1830 metres, Guatemala Acatenango encompasses those classic Guatemalan traits - most notably being a sweet, aromatic and well-balanced coffee with notes of blood orange raisins and milk chocolate. The coffee is decaffeinated using the Swiss Water Process, guaranteeing it is 100% chemical-free.

Kona Festival Cupping Competition Crown Champion, Hawaiian Queen Coffee £8.50 Per shot

It is smooth and rich and has a dark chocolate flavour, delicate acidity and timeless strong coffee appeal, a pure classic.

Jamaica Blue Mountain

£10 Per shot

Smooth and beautifully balanced, Jamaican Blue Mountain coffee consistently ranks among the world's best (and priciest).

Tea

English Breakfast, Earl Grey, Mint, Green, Decaf

£3.50

Petits fours

£2 Per Person