

Cocktails

At Lago we showcase our home-made spirits, syrups and juices in our cocktails.

Honey I'm Home - £11.00

Honeycomb Vodka, Limoncello, Apple, Cracked Black Pepper and Fresh Lemon

Spiced Pear Sour - £11.00

Spiced Pear Amaretto, Agave, Fresh Pear Juice, Egg white and Fresh Lime

Sugar Snap Martini - £11.00

Sugar Snap Pea Gin, Green Chartreuse, Orgeat and Fresh Lime

Basil's Cherie - £11.50

Basil and Lime Vodka, Heering Cherry Liqueur, Sugar and Fresh Lemon

Spicy Margarita - £11.50

Chilli Tequila, Cucumber, Agave, Apple and Fresh Lime

Smoked Maple Manhattan - £13.00

Rye Whisky, Sweet Vermouth, Maple Syrup, Hickory Smoke and Bitters

Ginger and Orange Old Fashioned - £13.00

Ginger and Orange Zest Bourbon, Soft Brown Sugar and Bitters

Blackberry and Fennel Smash - £11.00

Blackberry Vodka, Fennel Syrup, Fresh Blackberries, Apple and Lime

Strawberry and Elderflower Cup - £12.00

*Elderflower and Strawberry Rum, Strawberry Syrup, Fresh Strawberry,
Lemon, St Germain, Mezcal, Egg White*

Negronita - £12.50

Orange and Pine Needle Aperol, Mezcal, Cocchi Rosé

Tim's - £12.00

Grapefruit and Elderflower Gin, Pineapple, Passionfruit, Lemon, Egg White

Please note, all tables being served food will be charged an optional 10% service charge.

Lago Infusions

All Our Infusions Are Created In-House.

Sugar Snap Pea Gin	£5.00
Honeycomb Vodka	£5.00
Grapefruit and Elderflower Gin	£5.00
Basil and Lime Vodka	£5.00
Blackberry Vodka	£5.00
Strawberry and Elderflower Rum	£5.00
Chilli Tequila	£5.00
Ginger and Orange Bourbon	£5.00
Spiced Pear Amaretto	£5.00
Orange and Pine Needle Aperol	£5.00

All information pertaining to ABV of drinks available upon request.

Mocktails

Summer	£8.00
<i>Basil, Mint, Cucumber, Apple and Lime</i>	
Virgin Blackberry and Fennel Smash	£8.00
<i>Blackberry, Fennel, Star Anise, Apple and Lime</i>	
Virgin Amaretto Sour	£8.00
<i>Homemade Orgeat, Egg White, Lemon and Pear Juice</i>	
The Shake	£8.00
<i>Fresh Strawberries, Strawberry Syrup, Apple, Egg White, White Chocolate.</i>	

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Bottled Beer

Wainwright Gold (ABV 4.1%)	£4.70
Estrella (ABV 5%)	£4.00
Poretti (ABV 5%)	£4.00
Kirin Ichiban (ABV 5%)	£4.50
Guinness (ABV 4.6%)	£4.00
Erdinger (ABV 5.3%)	£6.00

Bottled Cider

Magners Original (ABV 4.5%)	£4.70
Old Mout Kiwi and Lime (ABV 4%)	£5.70
Old Mout Berries and Cherries (ABV 4%)	£5.70

Soft Drinks

Apple Juice	£3.00
Cranberry Juice	£3.00
Orange Juice	£3.00
Pineapple Juice	£3.00
Tomato Juice	£2.00
Coca Cola	£3.00
Diet Coca Cola	£3.00
Ginger Ale	£2.70
Lemonade	£2.50
Sparkling Water	£2.00
White Grape and Apricot Soda	£2.70

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Red Wine

	125ml	175ml	Bottle
<i>Carignan, La Cueva Pais, Luca Hodgkinson, Chile</i>			
<i>Soft Fruit, Juicy, Balanced, Earthy.</i>	£4.50	£6.30	£22.00
<i>Cotes Du Rhone, Les Oliviers, Southern Rhone, France</i>			
<i>Full Bodied, Plump Fresh Fruit, Moreish.</i>	£5.50	£7.70	£28.00
<i>Cinsault, Thirst, Radford Dale, Stellenbosch, South Africa</i>			
<i>Ripe Red Fruits, Fresh, Perfumed, Light Bodied.</i>	£6.80	£9.50	£36.00
<i>St Laurent, Zweigelt, Beck Ink, Judith Beck, Burgenland, Austria</i>			
<i>Spiced, Summer Berries, Fresh, Juicy.</i>	£7.00	£9.80	£38.00
<i>Malbec, Sin Sulfiti Familia, Bodega Cecchin, Mendoza, Argentina</i>			
<i>Funky, wild, Vibrant.</i>	£7.50	£10.50	£40.00
<i>Corvina, Valpolicella Classico, Meroni, Veneto, Italy</i>			
<i>Velvety, Fruity, Fresh, Medium Bodied.</i>	£8.50	£12.00	£45.00
<i>Tempranillo, Rioja Moraza, Bodegas Moraza, Rioja, Spain</i>			
<i>Sour Cherry, Full Bodied, Red Fruit, Clean.</i>	£9.00	£13.00	£52.00
<i>Syrah, Grenache, Niellucio, Le Vallon, Domaine Milan, Provence, France</i>			
<i>Ripe Fruit, Balanced, Medium Bodied.</i>	£11.00		£55.00
<i>Gamay, Fleurie, Thibault Ducroux, Beaujolais, France</i>			
<i>Bright, Smooth, Sour Cherry, Kirsch.</i>	£11.50		£60.00
<i>Pinot Noir, Cuvee Anatole, Fanny Sabre, Burgundy, France</i>			
<i>Pale, Light, Vibrant, Juicy, Well Balanced.</i>	£12.00		£62.00

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White Wine

	125ml	175ml	Bottle
<i>Cataratto, Ciello Blanco, Ciello, Sicily, Italy</i> <i>Cloudy, Tropical Fruits, Organic, Fresh.</i>	<i>£4.50</i>	<i>£6.30</i>	<i>£22.00</i>
<i>Columbard, Sauvignon Blanc, Trois Fontaines, Plaimont, Gascony, France</i> <i>Light Bodied, Delicate Citrus, Versatile, Clean Finish.</i>	<i>£5.30</i>	<i>£7.50</i>	<i>£27.00</i>
<i>Verdicchio, Di Matelica, Colle Stefano, Marche, Italy</i> <i>Lean, Crisp, Nutty, Minerally, Subtle Floral Notes.</i>	<i>£6.50</i>	<i>£9.00</i>	<i>£35.00</i>
<i>Chenin Blanc, Baby Bandito Keep On Punching, Swartland, South Africa</i> <i>Honeyed, White Fruits, Flinty, Organic.</i>	<i>£8.30</i>	<i>£11.60</i>	<i>£44.00</i>
<i>Baccus, Limney Horsmonden, Davenport, Sussex, England</i> <i>Elderflower, Crisp, Dry, White Peach, Apple.</i>	<i>£8.50</i>	<i>£12.00</i>	<i>£45.00</i>
<i>Gruner Veltliner Strasser, Strasser Weinberge, Arndorfer, Kamptal, Austria</i> <i>Golden, Nutty, Medium Bodied, Minerally.</i>	<i>£8.80</i>	<i>£12.30</i>	<i>£48.00</i>
<i>Encruzado, Quinta Dos Roques, DAO, Portugal, 2019</i> <i>Toasty, Creamy, Rich, Citrus.</i>	<i>£10.00</i>	<i>£14.00</i>	<i>£55.00</i>
<i>Albarino, Leirana, Forjas Del Salnes, Rias Baixas, Spain, 2020</i> <i>Pale, Aromatic, Medium Bodied, Tropical.</i>	<i>£10.50</i>		<i>£58.00</i>
<i>Chardonnay, Bambule Beck, Judith Beck, Burgenland, Austria, 2018</i> <i>Dry, Hazy, Fresh, Yeasty.</i>	<i>£11.00</i>		<i>£60.00</i>
<i>Pinot Gris, Fromenteau, Domaine Josmeyer, Alsace, France, 2017</i> <i>Rich, Autumnal Fruits, Buttery, Smooth.</i>	<i>£12.00</i>		<i>£65.00</i>

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Rosé Wine

	125ml	175ml	Bottle
<i>Grenache, Syrah, Carignan, Reserve De Gassac, Gassac, Languedoc, France</i>			
<i>Pink Grapefruit, Fresh, Fruity, Easy Finish</i>	£5.50	£7.70	£28.00
<i>Cinsault, Mourverdre, Whole Bunch, False Bay, South Africa</i>			
<i>Juicy, Red Fruits, Delicate, Floral</i>	£5.50	£7.70	£28.00

Sparkling Wine

	125ml	175ml	Bottle
<i>Prosecco, Sottoriva Col Fondo, Malibran, Veneto, Italy</i>			
<i>Light, Dry, Refreshing.</i>	£8.00		£46.00
<i>Chardonnay, Pinot Noir, Limney Horsmonden Rose, Davenport, Sussex</i>			
<i>Ripe Berries, Clean, Mouth Watering, Organic.</i>	£13.50		£80.00
<i>Chardonnay, Pinot Noir, Classic Cuvee, Albury Vineyards, Surrey</i>			
<i>Light Citrus, Red Berries, Lively, Ripe, Yeasty.</i>	£14.20		£85.00

Sherry

	50ml
<i>Manzanilla Sanchez Ayala, Andalucía, Spain</i>	£4.00

Port

	50ml
<i>Niepoort Tawny Dee, Gaia, Portugal</i>	£4.00

Madeira

	50ml
<i>Rainwater Madeira, Madeira</i>	£4.00

Dessert Wine

	125ml	Bottle
<i>Jurancon Monplaisir Souch, Domaine de Souch, France</i>	£12.00	£65.00

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Gin

All Measures Are 25ml

All drinks include garnish and ice, mixers sold separately.

<i>Bedrock, Keswick (46.1%)</i>	<i>Basil and Lime</i>	<i>£3.80</i>
<i>Tanqueray 10, Edinburgh (47.3%)</i>	<i>Orange and Rosemary</i>	<i>£4.20</i>
<i>Lakes Classic, Cockermouth (46%)</i>	<i>Lemon and Lime</i>	<i>£4.50</i>
<i>Silent Pool, Surrey Hills (43%)</i>	<i>Grapefruit and Mint</i>	<i>£4.50</i>
<i>Gin Mare, Villanova (42.7%)</i>	<i>Nocerella Olives and Basil</i>	<i>£4.80</i>
<i>Forest, Macclesfield (40%)</i>	<i>Thyme and Juniper</i>	<i>£5.00</i>
<i>Nordés Atlantic, Galicia (40%)</i>	<i>Grape and Nasturtium</i>	<i>£5.00</i>
<i>Nc'Nean Organic, Morvern (40%)</i>	<i>Thyme and Juniper</i>	<i>£5.00</i>
<i>Lakeland Moon, Kendal (42.1%)</i>	<i>Juniper and Orange</i>	<i>£5.50</i>

All Tonics £2.70

Indian, Light, Elderflower, Mediterranean, Aromatic

Vodka

All measures are 25ml

<i>Masons Of Yorkshire, North Yorkshire (40%)</i>	<i>£3.80</i>
<i>Masons Espresso, North Yorkshire (40%)</i>	<i>£3.80</i>
<i>Masons Citron, North Yorkshire (40%)</i>	<i>£3.80</i>
<i>Zubrowka, Bialystok (37.5%)</i>	<i>£3.80</i>
<i>Standing Stones, Keswick (40%)</i>	<i>£4.50</i>
<i>Belvedere, Żyrardów (40%)</i>	<i>£4.50</i>

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Rum

All measures are 25ml

Doorly's White 3 YO, Foursquare, Barbados (ABV 37.5)	£3.50
Koko Kanu, Appleton, Jamaica (37.5%)	£3.80
Doorly's Gold 5 YO, Foursquare, Barbados (40%)	£3.80
Doorly's XO, Foursquare, Barbados (40%)	£5.00
Diplomatico Reserva, Lara, Venezuela (40%)	£5.00

Tequila

All measures are 25ml

Jose Cuervo Silver, Jalisco, Mexico (38%)	£3.80
BarSol Pisco, Ica Valley, Peru (41.3%)	£4.00
Ocho Blanco, Puertocito, Mexico (40%)	£4.00
Patron Silver, Jalisco, Mexico (40%)	£5.00
Quiquiriqui Matalan Mezcal, Oaxaca, Mexico (45%)	£5.00

Aperitif

All measures are 25ml

Noilly Prat, Marseillan, France (18%)	£3.70
Aperol, Padua, Italy (11%)	£3.70
Campari, Milan, Italy (28%)	£3.70
Cocchi Di Torino, Piedmont, Italy (16%)	£4.00
Cocchi Americano, Piedmont, Italy (16.5%)	£4.00
Cocchi Rose, Piedmont, Italy (16.5%)	£4.00

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Cognac and Armagnac

All measures are 25ml

Bas Armagnac VS Baron De Sigognac, Gascony, France (40%)	£4.20
La Grande Josiane Orange Armagnac, Gascony, France (36%)	£5.20
Hermitage 10 YO Cognac Grande Champagne, Hermitage, France (46%)	£6.00
Cognac XO Veille Reserve Leyrat, Fins Bois, France (40%)	£12.00

Bourbon

All measures are 25ml

Bulleit, Kentucky, USA (45%)	£4.00
Bulleit Rye, Kentucky, USA (45%)	£4.00
Buffalo Trace, Kentucky, USA (40%)	£4.00
Woodford Reserve, Kentucky, USA (45.2%)	£5.00

Whisky

All Measures are 25ml

Blended

Sexton, Antrim, Northern Ireland (40%)	£3.80
Lakes Port Cask Expression, Cockermouth, Cumbria (46.6%)	£4.50
Nikka From the Barrel, Yoichi, Japan (51.4%)	£6.00

Single Malts

Edradour 10 YO, Pitlochry, Scotland (40%)	£4.50
Dalwhinnie 15 YO, Dalwhinnie, Scotland (43%)	£5.00
Nc'Nean Organic, Morvern, Scotland (46%)	£6.00
Benromach 2009, Forres, Scotland (43%)	£7.50
Royal Brackla 21, Cawdor, Scotland (41%)	£35.00

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Liqueur

All measures are 25ml

<i>Amaretto Saliza, Friuli, Italy (28%)</i>	<i>£3.80</i>
<i>Benedictine, Normandy, France (40%)</i>	<i>£4.00</i>
<i>Chambord, Loire Valley, France (16%)</i>	<i>£4.00</i>
<i>Cointreau, Saint-Barthélemy-d'Anjou, France (40%)</i>	<i>£4.00</i>
<i>Crème De Cassis, Burgundy, France (15%)</i>	<i>£3.50</i>
<i>Drambuie, Glasgow, Scotland (40%)</i>	<i>£4.00</i>
<i>Frangelico, Piedmont, Italy (20%)</i>	<i>£3.80</i>
<i>Green Chartreuse, Grenoble, France (55%)</i>	<i>£3.80</i>
<i>Heering Cherry Liqueur, Copenhagen, Denmark (24%)</i>	<i>£3.80</i>
<i>Saint Germain, Savoie, France (20%)</i>	<i>£3.80</i>
<i>Tosolini Limoncello, Friuli, Italy (28%)</i>	<i>£3.80</i>
<i>Xante Cognac Pear Liqueur, Liege District, Sweden (38%)</i>	<i>£3.80</i>
<i>Xpre Espresso Liqueur, Friuli, Italy (25%)</i>	<i>£3.80</i>

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Nibbles

All £4

Nocerella Olives

Rosemary and Garlic Olives

Cheese Stuffed Sweet Chillies

Salted Caramel Peanuts

Smoked Almonds

Salt and Pepper Cashews

Honey Chilli Cashews

Crusty Bread and Homemade Balsamic

From The Stove

Fried Halloumi and Chorizo, Agave

£5.00

Naughty Cheese on Toast

£8.50

Not So New York Deli Toast

£10.50

Salad

Dressed Fresh Tomato, Basil and Feta

£4.50

Please note, all tables being served food will be charged an optional 10% service charge.

Cheese Boards

All of our cheeses are sourced from small farmhouse dairies based in the UK. We use the award-winning Courtyard Dairy as our main supplier.

Board Selections:

Small Cheese Board

£9.00

One portion of cheese.

Medium Cheese Board

£18.00

Three portions of cheese.

Cheese Lovers Board

£26.00

Five portions of cheese.

All boards are served with crusty sourdough, churned butter, homemade crackers, roasted butternut squash and bourbon infused honey and a choice of either damson, fig or blood orange balsamic.

Please see our board or ask your host for today's selection of cheese.

Extra portions of bread, crackers or infused balsamic or honey can be added at £2 per serving.

Extra portions of cheese can be added at £5 per serving.

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Charcuterie Boards

All our charcuterie is sourced from incredible local suppliers who have a focus on ethics and quality. Our main supplier is the award-winning Stonehouse Smokery.

Board selections:

Small Charcuterie Board

£9.00

One Portion of charcuterie.

Medium Charcuterie Board

£18.00

Three portions of charcuterie.

Meat Lovers Board

£26.00

Five portions of charcuterie.

All boards are served with crusty sourdough, churned butter, homemade crackers, pickled silver skin onions, pickled gherkins and sundried tomatoes.

Please see our board or ask your host for today's selection of charcuterie.

Extra portions of bread, crackers, tomatoes, gherkins, infused balsamic or honey can be added at £2 per serving.

Extra portions of charcuterie can be added at £5 per serving.

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Sharing Boards

For those who are feeling more than peckish.

Medium Sharer £30.00

Three portions of cheese and three portions of charcuterie.

The Big Sharer £38.00

Five portions of cheese and five portions of charcuterie.

All sharing boards are served with crusty sourdough, churned butter, homemade crackers, roasted butternut squash and bourbon infused honey, pickled gherkins and silver skin onions, sundried tomatoes and a choice of damson, fig or blood orange balsamic.

Something Extra

Sourdough Bread £2.00

Fig Balsamic £2.00

Damson Balsamic £2.00

Blood Orange Balsamic £2.00

Homemade Crackers £2.00

Roast Butternut and Bourbon Honey £2.00

Butter £1.00

Cheese or Charcuterie £5.00

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Hot Drinks

Espresso	£3.00
Double Espresso	£4.00
Americano	£3.00
Flat White	£4.00
Latte	£4.00
Cappuccino	£4.00
Cortado	£4.00
Macchiato	£3.00
Mocha	£4.00
Hot Chocolate	£4.50
White Hot Chocolate	£4.50
English Breakfast	£4.00
Earl Grey	£4.00
Camomile	£4.00
Green Tea	£4.00
Peppermint	£4.00
Red Berry	£4.00

All coffees are available decaffeinated upon request.

Something Sweet

Belgian Dark Chocolate Brownie, Homemade Strawberry Syrup or Homemade Blackberry and Star Anise Syrup	£5.00
Portuguese Tart, Fresh Strawberries and Homemade Strawberry Syrup or Fresh Blackberries and Homemade Blackberry and Anise Syrup	£4.00

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