



The Coniston Hotel
Country Estate and Spa

HUNTSMAN'S WINES BY THE GLASS

Champagne & Sparkling

Taittinger Brut Reserva NV

Renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish.

Taittinger Brut Prestige Rosé NV

Delicate salmon pink in colour. Its aromas are fresh with wild strawberries and a hint of spice. On the palate this lively, fruity, fresh and elegant wine is balanced and smooth with good length and persistent flavours of crushed wild raspberry, cherry and blackcurrant.

Prosecco, La Delfina, Italy NV

Fresh, creamy, medium dry with hints of apples and pears, well-balanced and clean.

Selected White Wines

Sauvignon Blanc, Maule Valley, Kintu Chile

Estate grown and bottled Sauvignon Blanc leads towards more concentration and flavour. It is fresh, crisp and unoaked with prominent citrus and tropical fruit flavours.

Viognier, Vieilles Vignes, Pays d'Oc, Mont Rocher France

Having moved westwards from its roots in the Rhône Valley, the Viognier grape is very much at home in the vineyards of the Languedoc. Rich and aromatic, yet dry, tangy and refreshing with enticing honeysuckle and apricot aromas.

Pinot Grigio, La Farfalla, Veneto, I.G.T. Bella Modella Italy

We urge you to try our Pinot Grigio as it is seriously good – dry, crisp and very interesting. There may be numerous options out there, but we believe we have chosen incredibly well.

Chardonnay, South Eastern, The Accomplish, Australia

Chardonnay is making a serious come back, and it is wines like this that will change your mind about it. Lively peach and nectarine flavours, creamy texture, fresh citrus and a whiff of oak makes this wine hard to forget.

Gewurztraminer-Riesling, Riverina, Willowglen, (Medium) Australia

As medium as they come. Aromatic, fragrant and fresh with lots of fruit sweetness and a hint of spice.

Sauvignon Blanc, Marlborough, Mount Vernon, New Zealand

The Lawson family were one of the original pioneering families in Marlborough. The winemaker, Marcus Wright, has been there for 15 years and knows his vineyards and how to make great wines!

Chablis, Domaine Séguinot-Bordet, (v) Burgundy

Chardonnay in its purest form made by 7th generation Chablis producers, this is Chablis at its best.

125ml Bottle Magnum

9.95 59.00 115.00

11.95 69.00 130.00

6.25 29.50

175ml 250ml Bottle

5.75 8.25 22.50

6.00 8.50 24.00

6.00 8.50 24.00

6.00 8.50 24.00

6.50 9.00 26.00

7.50 10.75 30.00

9.50 12.50 37.00

Selected Rosés

Pinot Grigio Rosé Bella Modella, Italy

By leaving the coppery hued skins of the Pinot Grigio grapes with the juice, you get a delicate pink with great flavour.

White Zinfandel, Discovery Beach, California – U.S.A.

A sweeter version of the Pink above, with lots of very ripe fruit flavours.

Selected Red Wines

Merlot, Maule Valley, Kintu, Chile

Merlot should be soft, jammy and plummy with good structure and not too much tannin, and our choice is just that!

Shiraz, South Eastern, The Accomplish, Australia

The Rhône Valley's famous grape does particularly well in Australia. Spice, black fruits and a dusting of pepper are all found in this rich wine.

Carignan, Vieilles Vignes, Pays d'Hérault, Mont Rocher France

This award winning wine made from old vine Carignan is soft, juicy and lively with black cherry and blackcurrant on the palate, followed by a touch of spice on the finish.

Pinot Noir, Reserva, Indomita, Casablanca/Maipo, Nostros (v), Chile

A beautifully smooth and fruity Pinot Noir; red cherry flavours with sweet, ripe fruit and partial wood maturation adds roundness, a hit of spice and texture.

Rioja Crianza, Añares, Bodegas Olarra, Rioja - Spain

Wood aged in French and American oak, before further maturation in bottle. Ripe fruit, a gentle oak influence and lots of berry fruit flavours.

Malbec Reserve, Mendoza, Kaiken, Argentina

Malbec has become the grape of Argentina! This wine is exquisite; with wood ageing, lovely aromas of violets, soft velvety tannins and delicious notes of dry plum!

Ch. d'Arvigny, 2ème Vin de Beaumont, Haut-Médoc

The second wine of the impeccable Château Beaumont! A wonderful classic Bordeaux blend of Cabernet Sauvignon and Merlot, giving lovely black fruit flavours.

175ml 250ml Bottle

6.25 8.50 24.00

6.25 8.50 24.00

5.75 8.25 22.50

6.00 8.50 24.00

6.00 8.50 24.00

6.00 8.50 24.00

7.25 10.25 28.50

7.25 10.25 28.50

9.50 12.50 37.00

A smaller 125ml glass is available on request.

Cover image by Linda Mellin.

Linda is inspired by her love of Yorkshire life; the wildlife, the animals she works with and stunning countryside. She was commissioned to commemorate 50-years of the Coniston Hall Estate owned by The Bannister Family 1969-2019. lindamellinart.com

HUNTSMAN'S LODGE MENU

THE FINEST INGREDIENTS SOURCED LOCALLY

DINNER MENU

FIELD FOOD

A selection of small dishes and nibbles, focusing on flavours created in our kitchen or our estate.

JACKSON'S OF CRACOE STICKY SAUSAGES GRAIN MUSTARD AND HONEY - £4.75

SELECTION OF WARM BREADS, BALSAMIC SYRUP, OLIVE OIL - £3.75 (V)

MARINATED OLIVES - £3.50 (V)

TOMATO & BASIL BRUSCHETTA - £4.50 (V)

HADDOCK GOUJONS, TARTARE SAUCE - £5.95

STARTERS & LIGHT BITES

DEVILLED KIDNEYS - £8.95

Toasted muffin, crispy onions

PRAWN & HADDOCK FISHCAKE - £8.25

Thermidor sauce, watercress

MARKET SOUP OF THE DAY - £5.95 (V)

CHICKEN LIVER PARFAIT - £7.25

Melba toast & red onion marmalade

SMOKED SALMON - £8.25

Lemon, cayenne pepper, brown bread & butter

CHICKEN & SUMMER VEGETABLE PRESSING - £7.50

Mustard grain mayonnaise, sourdough croutes

PEA, COURGETTE & ASPARAGUS RISOTTO - £7.75 (V)

Parmesan, estate wild garlic pesto

CRAYFISH COCKTAIL - £7.95

Baby gem leaves & tomato mayonnaise

SALADS

All salads can be served as a starter or main course

WARM CAJUN SMOKED SALMON - £8.50/£14.00

Endive, lemon dressing, vine tomatoes & pine nuts

TOMATO & MOZZARELLA - £7.50/£12.50 (V)

Heritage tomatoes, buffalo mozzarella, estate wild garlic pesto, pea shoots & balsamic syrup

CHICKEN CAESAR - £8.00/£13.50

Smoked chicken, cos leaves, brioche croutons, pancetta & anchovy dressing

DUCK & CHORIZO - £8.75/£14.50

Confit duck, diced chorizo, rocket leaves, spring onions, sourdough croutes & plum sauce

MAIN COURSES

CONISTON FISH PIE - £16.50

Bacon and brioche crumb, seasonal vegetables

STEAK AND RED WINE CASSEROLE - £14.50

Hand cut chips

TIMOTHY TAYLOR'S BEER BATTERED HADDOCK - £15.25

Hand cut chips, crushed peas and their shoots

LAMB CUTLETS - £17.95

Mash potato, chantaney carrots, minted jus

MARKET CATCH OF THE DAY - ££

Please see our special board

PARMESAN & TRUFFLE GNOCCHI - £14.50 (V)

Sautéed greens, saffron cream

HOLME FARM VENISON - £21.00

Celeriac, spinach & fondant potato

ROAST GRESSINGHAM DUCK - £19.75

Cherries, almonds, crushed new potatoes, spring cabbage

MACARONI CHEESE - £14.50 (V)

Wild mushrooms & truffle

FROM THE GRILL

CONISTON BEEF BURGER - £14.95

Farmhouse cheese, bacon, brioche bun, hand cut chips

Our steaks are chargrilled and served with hand cut chips, mushroom, tomato and your choice of peppercorn, red wine or tarragon hollandaise sauce

8OZ SIRLOIN STEAK - £27.00

8OZ RIBEYE STEAK - £29.00

• SIDE ORDERS - ALL £3.50 •

- HAND CUT CHIPS • CREAMY MASHED POTATO • SIDE SALAD
- SEASONAL VEGETABLES • ONION RINGS
- SKINNY FRIES WITH PARMESAN AND TRUFFLE

Please inform a member of the team if you have any special dietary requirements. We do offer a separate gluten free menu



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• DINNER MENU •