

THE BOARDROOM

(PRIVATE DINING)

Spacious, comfortable and unique, our private dining area is perfect for meetings, private events and functions. The room overlooks the atmospheric distillery cask warehouse where the dedicated front of house staff will look after you and your party to ensure that you enjoy both the beautiful menu and our stunning location. Please ask a member of staff for more details.

EVENTS

Celebrate with us throughout the year, from Burns Night to Valentines and up to Christmas and New Year's Eve, we will be preparing special menus and offers for all seasonal celebrations. We will also be hosting special tastings and New World Whisky supper events, for more information and bookings please check our website: www.bistroatthedistillery.com

LOCAL CHARITIES

Each of our unique spirits supports a charity local to the Cumbria region. The Lakes Gin helps in the sustainability of local juniper trees with the Cumbrian Wildlife Trust, The One supports the Great North Air Ambulance Service and The Lakes Vodka supports Fix the Fells. Our chosen charities receive our full support in preserving the beauty of The Lake District.

Bistro at the Distillery

SUPPER 5.30pm – 8.30pm

Starters

Butternut Squash Soup with Exotic Spices (V)	£5.95
Chicken Liver Pate with Madeira Jelly	£6.95
Roasted Beetroot Salad, Soft Egg and Horseradish (V)	£7.90
Cumbrian Farmhouse Cheese and Spinach Soufflé (V)	£8.60
Salad of Endive, Woodall's Black Combe Ham, Citrus Fruits	£6.95
Potted Salmon, Prawns and Crab, Sourdough Toast	£10.50
Scotch Egg with Wild Mushrooms, Bacon, Crisp Salad and Tarragon Mustard Dressing	£7.20
Steamed Prawns with Chorizo, Avocado Salsa and Bloody Mary Dressing	£10.95

Main Courses

Fishcakes with Buttered Spinach, Parsley Cream and Chips	£13.95
Roasted Salmon with Bacon, French Green Lentils, Wholegrain Mustard Sauce	£16.50
Fresh Halibut, Simply Grilled – Crushed Peas, Tartare Sauce and Chips	£23.95
Confit of Duck with Fine Beans, Lyonnaise Potatoes, Thyme and Rosemary	£17.80
Calves Liver with Bacon and Onions	£16.75
Steak and Eggs with Lakes Whisky Sauce	£16.30
Roasted Venison with Pickled Blackberries, Lakes Distillery Sloe Gin Sauce	£26.50
Fillet Steak Au Poivre with Chips, French Beans and Roasted Tomato	£29.00
Herb Gnocchi, Pickled Shimeji Mushrooms, Peas, Fine Beans, Leeks, Celery Cream and Parmesan (V)	£12.00
Wild Mushrooms on Toasted Sourdough with Soft Poached Egg and Hollandaise Sauce (V)	£12.00

Sides

House Mixed Salad	£4.00
Green Vegetables	£4.00
Sautéed Mushrooms	£4.00
Buttered Spinach	£4.00
Hand Cut Chips	£4.50

Food Allergies, Intolerances and Special Dietary Requirements:
Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff.
All prices include VAT @ 20% An Optional Service Charge of 10% will be added to tables of 10 or more

SUNDAY LUNCH

Enjoy a sumptuous Sunday lunch right here in the Bistro. With a typical menu offering a choice of starters and main course options that include traditional roasts we will endeavour to surprise you as we introduce new and exciting dishes, not forgetting our gorgeous range of comforting desserts. Go on, spend a Sunday with us, we guarantee that we'll give you a lunch you'll never forget!

COCKTAILS

Everyone has their favourite and our cocktail list is a very special ONE. Proudly using our own blended whisky, The ONE, our distinctive –tasting The Lakes Gin and our delicious The Lakes Vodka, we offer a range of popular cocktails with a Lakes Distillery twist, plus our very own inventions. If there is something you'd like to try, don't be afraid to ask.

LOCAL PRODUCE

Our suppliers are people who are passionate about their craft and the countryside around them. We support these craftsmen by using and promoting their home-grown and locally-produced food on our menus. In doing so we are supporting the local economy and helping reduce food miles and the burden on our roads. With this we can give you the story behind your food.