

# Bistro at the Distillery

## SNACKS

Olives	<b>3.00</b>
Bread Basket with Farmhouse Butter and Olive Oil (v)	<b>2.80</b>
Hand-raised Pork Pie and Chutney	<b>4.80</b>
Cauliflower Fritters and Curry Mayo	<b>4.00</b>

## SMALL PLATES

Curried Celeriac Soup (v)	<b>5.95</b>
Cumbrian Farmhouse Cheese and Spinach Soufflé (v)	<b>9.95</b>
Eggs Benedict Toasted English Muffin, Ham, Soft Poached Egg, Hollandaise Sauce	<b>7.50</b>
Eggs Royale Toasted English Muffin, Oak Smoked Salmon, Soft Poached Egg, Hollandaise Sauce	<b>8.90</b>
Eggs Florentine Toasted English Muffin, Spinach, Soft Poached Egg, Hollandaise Sauce	<b>7.50</b>
Scotch Egg, Piccalilli and Watercress	<b>6.95</b>
Salad of Roasted Beetroots, Soft Egg, Lambs Lettuce and Sour Cream Dressing (v)	<b>8.95</b>
Croque Monsieur Cumbrian Ham and Gruyere Cheese on Toasted Sourdough	<b>7.95</b>
Croque Madame Cumbrian Ham and Gruyere Cheese on Toasted Sourdough, Topped with a Fried Egg	<b>8.95</b>

## DAYTIME MENU

### BIG PLATES

Distiller's Lunch Pork Pie, Country Ham, Crofton Cheese, Granny Smith, Piccalilli, Country Bread and Farmhouse Butter	<b>12.50</b>
Angler's Lunch Oak Smoked Salmon, Gin-cured Trout, Smoked Mackerel Pâté, Greenland Prawns and Pickled Cucumbers	<b>12.50</b>
Cumbrian Cheese (v) or Ham Omelette and Fine Herbs – Crisp Salad and Thin-Cut Chips	<b>10.25</b>
Sirloin Steak, Béarnaise Sauce, Tomato, Fine Beans and Hand-Cut Chips	<b>22.50</b>
Minute Steak, Herb Butter, Thin-Cut Chips and Salad	<b>14.20</b>
Fishcakes, Buttered Spinach, Parsley Cream and Thin-Cut Chips	<b>13.95</b>
Beer-Battered Fish, Crushed Peas, Thin-Cut Chips and Tartare Sauce	<b>13.95</b>
Cumberland Sausage, Mashed Potato, Seasonal Vegetables, Crispy Onions and Gravy	<b>11.50</b>
Fresh Halibut - Simply Grilled, Crushed Peas, Tartare Sauce and Hand-Cut Chips	<b>23.95</b>
Caesar Style Salad with Chicken, Soft Hen's Egg, Anchovies and Crisp Pancetta	<b>9.95</b>
Bistro Steak Burger, Celeriac Remoulade and Thin Cut Chips	<b>12.95</b>
Grilled Polenta, Asparagus, Salt Baked Turnip Sauce	<b>11.50</b>
Confit Corn-Fed Chicken, Sweetcorn Pancakes, Baby Leeks, Pancetta and Jus	<b>15.95</b>

### SIDES

Thin-Cut Chips	<b>3.50</b>	Hand-Cut Chips	<b>4.50</b>
Side Salad	<b>4.00</b>	Green Vegetables	<b>4.00</b>

New Potatoes **4.00**

## CAKES AND PASTRIES

Chocolate Chip Cookies	<b>1.80</b>
Chocolate Brownie	<b>3.25</b>
Carrot Cake	<b>2.95</b>
Custard Tart	<b>1.50</b>
Banana Loaf	<b>2.95</b>
Polenta Cake	<b>2.95</b>
Fruit, Plain and Cheese Scones	<b>2.80</b>
Croissants	<b>1.80</b>

## DESSERTS

Soft Meringue, Chantilly Cream - Passionfruit and Mango	<b>5.80</b>
Warm Chocolate Pudding, Clotted Cream and Candied Pecans	<b>6.20</b>
Cumbrian Cheeses with Grapes and Apple Chutney	<b>8.95</b>
Sticky Toffee Pudding with Vanilla Ice Cream	<b>5.80</b>
Whisky Panna Cotta with Oranges	<b>6.20</b>
Ice Creams: Vanilla, Chocolate, Strawberry <b>1.75 per scoop</b>	
Sorbet: Raspberry, Lemon, Apple <b>1.75 per Scoop</b>	
4 Handmade Truffles: Lakes Gin or Lakes Whisky	<b>3.95</b>

## NO ROOM FOR PUDDING?

**Choose a mini dessert and coffee for 5.50**

Carrot Cake
Raspberry Macaroon
Chocolate Brownie

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