

Bistro at the Distillery

SUPPER 5PM – LATE

STARTERS

Cream of Cauliflower Soup with Sage (V)	5.95
Cumbrian Farmhouse Cheese and Spinach Soufflé (V)	9.95
Caesar Style Salad with Chicken, Soft Hen's Egg, Anchovies and Crisp Pancetta	8.95
Salad of Pickled Beetroots, Soft Egg, Lambs Lettuce, Sour Cream Dressing (V)	8.95
Scotch Egg, Baby Leaf Salad and Piccalilli	6.95
Smoked Mackerel Pate, Pickled Beetroot and Horseradish	8.60
English Asparagus, Air Dried Ham, Crispy Duck Egg – Sauce Gribiche	8.95
Chicken Liver Parfait, Madeira Jelly, House Pickles - Toast	8.95
Prawn and Avocado Salad – Lakes Whisky Sauce	8.60

MAIN COURSES

Cumberland Sausage, Mustard Mash, Crispy Onions, and Gravy	11.50
Sirloin Steak, Béarnaise Sauce, Roast Tomato, Fine Beans, and Hand-Cut Chips	22.50
Minute Steak, Herb Butter, Thin-Cut Chips, and Crisp Salad	14.20
Beer-Battered Fish, Crushed Peas, Thin-Cut Chips, and Tartare Sauce	13.95
Bistro Steak Burger, Celeriac Remoulade and Thin Cut-Chips	12.95
Fresh Halibut – Simply Grilled, Crushed Peas, Tartare Sauce, and Hand-Cut Chips	23.95
Fishcakes, Buttered Spinach, Parsley Cream, and Thin-Cut Chips	13.95
Roasted Red Pepper and Spinach Tart, Thin Cut Chips and Salad (V)	11.50
Confit Corn-Fed Chicken Breast, Sweetcorn Pancakes, Baby Leeks and Pancetta	15.95
Pan Roast Hake, Creamed Potato, Samphire, Pickled Cucumber and Chive Cream	15.95
Grilled Polenta, Crispy Duck Egg, Fine Beans, Tomato and Chilli Chutney	13.95

SIDES

Thin-Cut Chips	3.50	Hand-Cut Chips	4.50	Side Salad	4.00
Green Vegetables	4.00	Mashed Potato	3.50	Buttered Spinach	3.50

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