

Bistro at the Distillery

SUPPER 5PM – LATE

STARTERS

Organic Pea and Courgette Soup (v)	5.90
Salad of Pickled Beetroots with Soft Egg, Lambs Lettuce and Sour Cream Dressing (v)	8.50
Cumbrian Farmhouse Cheese and Spinach Soufflé (v)	9.90
Heritage Tomato, Feta and Watermelon Salad (v)	8.30
Prawn and Avocado Salad with The Lakes Whisky Sauce	9.00
Scotch Egg, Baby Leaf Salad and Piccalilli	7.90
West Coast Crab, Mango, Chilli and Peanuts	9.20
Seared Scallops with Samphire and Herb Butter	15.50
Wood Pigeon, Celeriac Remoulade and Black Berries	8.50

MAIN COURSES

Fishcakes with Buttered Spinach, Fish Cream and Thin-cut Chips	13.95
Roast Salmon with Tender stem Broccoli, New Potatoes and Hollandaise	17.50
Fresh Halibut with Crushed Peas, Tartare Sauce and Hand-cut Chips	24.00
Cumberland Sausage with Mashed Potato, Crispy Onions and Gravy	12.50
Corn-fed Chicken Breast with Sweetcorn Pancakes and Baby Leeks	17.80
Ribeye Steak with Herb Butter, Thin-cut Chips and Crisp Salad	25.50
Fillet Steak with Roast Tomato, Fine Beans, and Hand-cut Chips	29.50
Wild Mushroom and Courgette Frittata with New Potatoes and Herb Salad (v)	12.90

SIDES

Thin-Cut Chips	3.50	Hand-cut Chips	4.50	Mixed Salad	4.00
Green Vegetables	4.00	Mashed Potato	3.50	Buttered Spinach	3.50
New Potatoes	4.00	Béarnaise Sauce	2.50	Peppercorn Sauce	2.50