

# Bistro at the Distillery

## SNACKS

Olives (v)	<b>3.00</b>
Bread for Two with Farmhouse Butter and Olive Oil (v)	<b>2.80</b>
Hand Raised Pork Pie with Piccalilli	<b>6.00</b>

## SALADS AND SANDWICHES

Salad of Roasted Beetroots, Soft Egg, Lambs Lettuce and Sour Cream Dressing (V,GF)	<b>8.50</b>
Caesar Style Salad with Chicken, Soft Egg, Anchovies and Crisp Pancetta	<b>10.00</b>
Prawn and Avocado Salad with Lakes Whisky Sauce	<b>9.50</b>
Croque Monsieur <i>Cumbrian Ham and Gruyere Cheese on Toasted Sourdough</i>	<b>8.00</b>
Croque Madame <i>Cumbrian Ham and Gruyere Cheese on Toasted Sourdough, Topped with a Fried Egg</i>	<b>9.00</b>

## SMALL PLATES

Soup of the Day	<b>5.90</b>
Scotch Egg, Piccalilli and Baby Leaf Salad	<b>7.90</b>
Eggs Benedict <i>Toasted English Muffin, Bacon, Soft Poached Egg, Hollandaise Sauce</i>	<b>8.50</b>
Eggs Royale <i>Toasted English Muffin, Oak Smoked Salmon, Soft Poached Egg, Hollandaise Sauce</i>	<b>8.90</b>

## Fixed Price Menu

### STARTER

Cauliflower and Celeriac Soup (V, GF)
Prawn and Avocado Salad with Lakes Whisky Sauce
Grilled Chicken Skewer with Baby Radish and Orange Salad
Crispy Squid, Marinated Tomatoes and Aioli

### MAIN COURSE

Corn-fed Chicken with Champ, Wild Mushroom and Bacon Sauce (GF)
Cumberland Sausage with Mustard Mash, Green Vegetables and Onion Gravy
Blue Cheese Polenta with Roasted Vegetables and Pickled Mushrooms (V,GF)
Fishcakes with Mixed Salad, Thin-cut Fries and Tartare Sauce

### DESSERT

Meringue Nest with Chantilly Cream and Strawberries
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
Homemade Cheesecake with Raspberries
Raspberry Sorbet (GF)

2 Courses 20.00

3 Courses 25.00

## SIDES

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

## LARGE PLATES

Distiller's Lunch <i>Pork Pie, Country Ham, Crofton Cheese, Piccalilli, Apple, Country Bread and Farmhouse Butter</i>	<b>12.50</b>
Angler's Lunch <i>Oak Smoked Salmon, Gin-cured Gravlox, Smoked Mackerel Pate, Pickled Cucumbers and Prawns</i>	<b>12.50</b>
Cumbrian Cheese and Fine Herb Omelette with Salad and Thin-cut Fries (GF)	<b>10.30</b>
Ham and Fine Herb Omelette with Salad and Thin-cut Fries (GF)	<b>11.30</b>
Beer Battered Fish with Crushed Minted Peas, Tartare Sauce and Thin-cut Fries	<b>14.00</b>
Fishcakes with Thin-cut Fries, Mixed Salad and Tartare Sauce	<b>14.00</b>
Blue Cheese Polenta with Roasted Vegetables and Pickled Mushrooms	<b>15.00</b>

## DESSERTS

Lakes Whisky Panna Cotta with Raspberries	<b>6.20</b>
Passionfruit Macaroon	<b>7.20</b>
Homemade Cheesecake with Berry Compote	<b>7.50</b>
Cumbrian Cheeses with Grapes and Chutney	<b>8.95</b>
Sticky Toffee Pudding with Butterscotch Sauce	<b>7.20</b>
Warm Chocolate Pudding with Oranges	<b>7.20</b>
Ice Cream: Vanilla, Chocolate, Strawberry	<b>1.75</b>
Sorbet: Raspberry, Lemon, Blueberry	<b>1.75</b>

**NO ROOM FOR PUDDING?  
Choose a mini dessert and coffee for £5.50**

Carrot Cake  
Banana Macaroon  
Pistachio Choux Bun