

SOUP

Pea, Lettuce and Lovage – Warm Cheese Scones (V)	6.50
San Marzano Tomato Soup with Half Grilled Cheese Sandwich.....	8.50
Smoked Haddock, Lentils and Whisky.....	8.00

SANDWICHES / ON TOAST

Chicken Schnitzel, Watercress Mayonnaise and Tomatoes	9.00
Smoked Salmon, Avocado and Horseradish Cream	9.50
Toasted Country Ham and Cumbrian Cheese	9.00
Wild Mushrooms on Toast, Softly Poached Egg and Herb Butter Sauce (V)	8.00

SCALES FARM EGGS

Eggs Benedict: <i>Toasted English Muffin, Country Ham, Soft Poached Egg, Hollandaise Sauce</i>	9.00
Eggs Royale: <i>Toasted English Muffin, Oak Smoked Salmon, Soft Poached Egg, Hollandaise Sauce</i>	9.00
Omelette with Fine Herbs, Country Ham, or Cumbrian Cheese, Salad and Thin-cut Chips	11.50
Cumbrian Cheese and Spinach Soufflé (V)	10.00

SALADS

Lettuce Heart Salad, Roast Chicken, Avocados, Tomatoes and Buttermilk Dressing	9.00 / 12.50
Prawn, Avocado, Crisp Lettuce and Cucumbers - Lakes Whisky Sauce	9.50 / 13.50
Endive, Walnuts, Blue Cheese and Apples - Cider Vinaigrette (V)	8.00 / 11.50
Heritage Tomato Salad, Nectarines Goats Curd, Almonds and Basil	8.00 / 11.50

DISH OF THE DAY 14.50

MONDAY:
Setmurthy Hash Topped with Fried Egg

TUESDAY:
Mince and Dumplings

WEDNESDAY:
Herdwick Mutton Hot-Pot

THURSDAY:
Steak and Kidney Pudding

FRIDAY:
Fish and Chips

SATURDAY:
Chicken, Leek and Mushroom Pie

SUNDAY:
Roast Beef and Yorkshire Puddings
16.50

A kitchen focused on
local food and
HONEST FLAVOURS

AFTERNOON TEA

Selection of Traditional Sandwiches, Raisin and Plain Scones,
Assortment of Handmade Pastries
19pp

WHY NOT UPGRADE?

Add a:
Lakes Signature Gin and Tonic
Elderflower Fizz
Glass of Fizz
28pp

LARGER PLATES

Distillers Lunch	13.00
<i>Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Apple, Country Bread and Farmhouse Butter</i>	
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Onions	14.50
Chicken Schnitzel, Truffle Mayonnaise, Fried Free Range Eggs, Thin-cut Chips	16.50
Smoky Fishcake, Dill and Horseradish Mayonnaise, Thin-cut Chips	15.00
Grilled Chalk Stream Trout, Bacon and Almonds	16.50
Picanha 'Top Rump' Steak, Peppercorn Butter and Thin-cut Chips	19.50
Vegetable Tempura with Chilli Mayonnaise (Vg)	12.50

SIDES

Bread Basket	4.00
Thin-cut Chips	4.00
Seasonal Vegetables	4.00
Mixed Salad	4.00

DESSERTS AND PASTRIES

Strawberry Sundae	6.50
Warm Chocolate Fondant with Whisky Marmalade Ice Cream.....	7.50
Orange and Rosemary Posset and Shortbread Biscuits	7.00
Sticky Toffee Pudding with Butterscotch Sauce	6.50
Cumbrian Farmhouse Cheeses	7.50
Homemade Ice Creams and Sorbets	1.50 per scoop
Sacher Torte	4.20
Esterhazy Torte.....	4.20
Yoghurt Cake	3.80
Lakes Whisky Loaf	3.80
Carrot Cake.....	4.20
Plain, Raisin, or Cheese Scones with Butter	3.50
<i>Add Preserve and Cream</i>	1.00