

BISTRO AT THE DISTILLERY

SOUP AND SMALL PLATES

Cream of Potato Soup with Leeks	6.50
Chicken and Mushroom Soup	7.50
Smoked Haddock Chowder	8.50
Cartmel Valley Oak Smoked Salmon - Soda Bread	10.50
Whipped Butternut Squash with Goats Cheese - Cumbrian Flatbread (V)	7.00
Autumn Vegetable Tempura with Chilli Mayonnaise (Vg)	7.00

SANDWICHES / ON TOAST

Open-faced Rare Roast Beef with Crispy Onions Watercress and English Mustard	10.50
Smoked Salmon, Radishes, Dill and Horseradish Cream on Rye Bread	10.50
Country Ham and Cumbrian Cheese Toastie	9.00
Wild Mushrooms on Toast Softly Poached Egg and Herb Butter Sauce	8.50

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, 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

Coronation Crab Cocktail.....	11.00
Chopped Chicken, Avocado and Tarragon Salad	9.00 / 12.50
Caesar Salad with Tiger Prawns and Picked Crab	10.50 / 15.50
Endive, Walnuts, Blue Cheese and Apples - Cider Vinaigrette (V)	8.00 / 11.50

DISH OF THE DAY 15.50

MONDAY:
Setmurthy Hash Topped with a Fried Egg

TUESDAY:
Mince and Dumplings

WEDNESDAY:
Prawn and Monkfish Curry - Fragrant Rice

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 the
FINEST INGREDIENTS
creating seasonally
inspired flavours

AFTERNOON TEA

Served from 2pm

A Selection of Traditional English Finger Sandwiches, Handcrafted
Pastries and Butter-rich Scones,
Served with Strawberry Jam and Clotted Cream.
19pp

CHAMPAGNE AFTERNOON TEA

Traditional Afternoon Tea served with a glass of
Taittinger Champagne
28pp

LARGER PLATES

Distillers Lunch	13.50
<i>Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Apple, Country Bread and Farmhouse Butter</i>	
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Crispy Onions	15.50
Chicken Schnitzel, Truffle Mayonnaise, Fried Free Range Egg - Thin-cut Chips	16.50
Salmon Fishcakes with Parsley and White Wine Cream - Thin-cut Chips	15.50
Roasted Cod with Morecambe Bay Shrimps and Capers	17.00
Picanha 'Top Rump' Steak, Peppercorn Butter and Thin-cut Chips	19.50
Cauliflower and Coconut Curry - Fragrant Rice (Vg)	13.50

SIDES

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

DESSERTS

Soft Meringue with Bananas and Passionfruit	6.50
Warm Chocolate Fondant with Chantilly Cream.....	7.50
Lemon Posset with Blackberries	7.00
Sticky Toffee Pudding with Butterscotch Sauce	6.50
Whisky-grilled Plums with Vanilla Ice Cream.....	7.50
Cumbrian Farmhouse Cheeses	7.50
Homemade Ice Creams and Sorbets	1.50 per scoop

PASTRIES

Sacher Torte	4.20
Esterhazy Torte.....	4.20
Lemon Drizzle 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