

# BISTRO AT THE DISTILLERY

## SOUP AND SMALL PLATES

Bread-Basket .....	4.00
Spring Vegetable Soup (V) .....	6.50
Smoked Haddock Chowder .....	8.50
Prawn Cocktail - Lakes Whisky Sauce.....	11.50
Cumbrian Cheese and Spinach Soufflé (V) .....	11.00

## SANDWICHES / ON TOAST

Parmesan Chicken Schnitzel, Tomato and Basil Sandwich.....	10.50
Crushed Avocado on Toasted Sourdough with Soft Poached Eggs (V) .....	9.00
Country Ham and Cumbrian Cheese Toastie .....	10.00
Steak Sandwich, Crispy Onions, Watercress and Mustard .....	11.00

## SALADS

Chopped Chicken, Avocado and Tarragon Salad .....	9.50 / 12.50
Wood-roasted Salmon, Pickled Cucumber and Green Bean Salad - Yoghurt Dressing .....	10.50 / 13.50
Superfood Salad (Vg) .....	8.00 / 11.00
<i>Sprouting Broccoli, Kale, Quinoa, Beets, Pickled Red Onion, Red Grapes, Almonds, Bean Sprouts - Honey and Lime Dressing</i>	

## SIDES

Thin-cut Chips .....	4.00
Seasonal Vegetables .....	4.00
Mixed Salad .....	4.00

### 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

A Traditional Afternoon Tea served with a glass of Taittinger Champagne.

28pp

A kitchen focused on the  
**FINEST INGREDIENTS**  
creating seasonally  
inspired flavours

### PICNIC BOX

*Vegetarian and Vegan Picnic Boxes are available when pre-ordered.*

Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Apple, Country Bread and Farmhouse Butter. Fruit Scone, Jam and Cream. Slice of Lakes Whisky Cake.

15pp

## LARGER PLATES

Distillers Lunch .....	14.00
<i>Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Apple, Country Bread and Farmhouse Butter</i>	
Cartmel Valley Cumberland Sausage, Mash and Onions .....	16.00
Chicken Schnitzel, Truffle Mayonnaise, Fried Egg - Thin-cut Chips .....	16.50
Beer Battered Fish with Thin-cut Chips, Minted Peas and Tartare Sauce .....	16.00
Omelette with Fine Herbs, Country Ham or Cumbrian Cheese .....	12.00
Picanha 'Top Rump' Steak, Peppercorn Butter and Thin-cut Chips .....	22.50
Truffle Burger - Prime Rump Steak Burger, Truffle Mayonnaise, Fig Jam and Oglesfield Cheese.....	16.50
Cauliflower and Coconut Curry - Fragrant Rice (Vg) .....	13.50

## DESSERTS

Rhubarb and Custard Crumble Tart .....	7.50
Triple Chocolate Brownie with Vanilla Ice Cream and Hot Chocolate Sauce .....	7.50
Soft Meringue with Bananas and Passionfruit .....	7.50
Sticky Toffee Pudding with Butterscotch Sauce.....	7.00
Baked Vanilla Cheesecake.....	7.00
Cumbrian Farmhouse Cheeses .....	10.00
Homemade Ice Creams and Sorbets.....	1.50 per scoop

## PASTRIES

Sacher Torte – <i>Chocolate and Apricot Layered Sponge</i> .....	4.20
Esterhazy Torte – <i>Hazelnut Buttercream, Hazelnut sponge and White Chocolate</i> .....	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