

BISTRO AT THE DISTILLERY

SOUP AND SMALL PLATES

Bread-Basket	4.00
Roasted Carrot and Tomato Soup (V)	7.50
Cumbrian Cheese and Spinach Soufflé (V)	11.00

SANDWICHES / ON TOAST

Parmesan Chicken Schnitzel, Tomato and Basil Sandwich	10.50
Rare Roast Beef Sandwich with Avocado and Tomato	10.50
Country Ham and Cumbrian Cheese Toastie - Gherkins	10.00
Cheese and Five Onion Toastie - Gherkins	10.00

SALADS

Chopped Chicken and Tarragon Salad with Mustard Dressing	14.50
Prawn Cocktail - Lakes Whisky Sauce and Country Bread	14.50
Smoke-roasted Salmon, Pickled Cucumbers, Green Beans and Yoghurt Dressing	14.50

SIDES

Thin-cut Chips	4.00
Seasonal Vegetables	4.00
Mixed Salad	4.00

We Will Donate 50p from Every Distillers Lunch Sold to Our Nominated Charity -
The Lake District Foundation

AFTERNOON TEAS

Served from 2pm - Please see staff to book

Standard Afternoon Tea	19.00pp
<i>Traditional Finger Sandwiches, Hand Crafted Pastries and Butter-rich Scones served with Strawberry Jam and Clotted Cream</i>	

Champagne Afternoon Tea	28.00pp
<i>Traditional Afternoon Tea served with a glass of Champagne</i>	

DAILY SPECIALS

Sea Bass
Crushed New Potatoes, Spinach and Hollandaise Sauce
18.50

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Halibut
Samphire, New Potatoes and Tenderstem Broccoli
26.00

A kitchen focused on the
FINEST INGREDIENTS
creating seasonally
inspired flavours

THE LAKES FLIGHTS

Whisky Expressions Flight
*The One Blend, Port Cask Expression, Orange
Wine Cask Expression, Moscatel Expression*
12.00

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The Lakes Gin Flight
*The Lakes Classic Gin, Pink Grapefruit Gin, Elderflower Liqueur
Rhubarb and Rosehip Liqueur - Served with a Choice of Feverfew Tonic*
15.00

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Lakes Vodka Flight
The Lakes Vodka and Salted Caramel Vodka
6.00

All served as 12.5ml measures

LARGER PLATES

Distillers Lunch	15.50
<i>Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Country Bread, Apple and Grapes</i>	
Picanha 'Top Rump' Steak, Peppercorn Butter and Thin-cut Chips	22.50
Fillet Steak with Mustard, Shallot and Watercress Salad - Thin-cut Chips	29.50
Truffle Burger with Thin-cut Chips	16.50
<i>Prime Rump Steak Burger, Truffle Mayonnaise, Fig Jam and Raclette Cheese</i>	
Beer Battered Fish and Chips, Minted Peas and Tartare Sauce	16.50
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Crispy Onions	17.00
Omelette with Fine Herbs, Country Ham or Cumbrian Cheese	13.00
<i>add both Cheese and Ham</i>	1.00
Chicken Schnitzel, Truffle Mayonnaise, Fried Egg - Thin-cut Chips	17.50
Courgette and Goats Cheese Lasagne with a Mixed Salad (V)	15.50
Harissa Roasted Aubergine, Puy Lentils, Mint, and Coriander (V)	15.50

DESSERTS

Triple Chocolate Brownie with Whisky Ice Cream and Chocolate Sauce	8.00
Strawberry Ice Cream Sundae	7.50
Whisky Makers Crème Caramel with Raspberries and Brandy Snap	8.00
Sticky Toffee Pudding with Butterscotch Sauce	8.00
Farmhouse Cheese	10.00
<i>Eden Ivory, Crofton and Appleby Creamery Black Dub Blue, Chutney, Grapes, Celery, and a Selection of Crackers</i>	
Homemade Ice Creams and Sorbets	1.50 per scoop

CAKES AND PASTRIES

Lemon Drizzle Cake	3.80
Sacher Torte – <i>Chocolate and Apricot Layered Sponge</i>	4.20
Esterhazy Torte – <i>Hazelnut Buttercream, Hazelnut sponge and White Chocolate</i>	4.20
Carrot Cake	4.20
Lakes Whisky Loaf	3.80
Vegan Chocolate Loaf	4.20
Milk Chocolate Cookie	1.80
Plain, Raisin, or Cheese Scones with Butter	3.50
<i>Add Preserve and Cream</i>	1.00