

BISTRO AT THE DISTILLERY

SOUP AND SMALL PLATES

Bread-Basket	4.00
Broccoli and Stilton Soup (v)	7.50
Cumbrian Cheese and Spinach Soufflé (v)	11.00
Smoked Mackerel Paté, Pickles and Toasted Sourdough.....	7.50
Gin and Juniper Cured Salmon, Pickled Cucumbers and Crème Fraiche	11.00

SANDWICHES

Country Ham and Cumbrian Cheese Toastie - Gherkins	10.80
Parmesan Chicken Schnitzel, Tomato and Basil Sandwich.....	11.50
Crushed Avocado on Toasted Sourdough with Soft Poached Eggs (v).....	10.60
Steak Sandwich, Crispy Onions, Watercress and Mustard.....	16.50

SALADS

Chopped Chicken and Tarragon Salad with Mustard Dressing	14.50
Salad of Endive, Pears, Black Dub Blue Cheese and Walnuts - Walnut Oil Dressing (v)	14.00
Prawn and Avocado Salad, Pink Grapefruit, Cucumber and Dill - Lakes Whisky Sauce	16.00

AFTERNOON TEAS

Served from 2pm - Please see staff to book

Traditional Afternoon Tea.....	19.00pp
<i>Traditional Finger Sandwiches, Hand Crafted Pastries and Butter-rich Scones served with Strawberry Jam and Clotted Cream</i>	
Lakes Gin Afternoon Tea.....	28.00pp
<i>Traditional Afternoon Tea served with a choice of Lakes Distillery Cocktails; Classic Lakes Gin and Tonic, Pink Grapefruit Gin and Tonic or The Elderflower Fizz</i>	

OUR PLEDGE

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

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 Liquor
Rhubarb and Rosehip Liquor - Served with a Choice of Fevertree 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.....	16.00
<i>Pork Pie, Crofton Cheese, Country Ham, Piccalilli, Country Bread, Apple and Grapes</i>	
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Crispy Onions.....	18.00
Chicken Schnitzel, Truffle Mayonnaise, Fried Egg and Thin-cut Chips.....	19.00
Omelette with Fine Herbs, Country Ham or Cumbrian Cheese	14.00
<i>Cheese and Ham</i>	1.00
Picanha 'Top Rump' Steak, Peppercorn Butter and Thin-cut Chips	24.00
Fillet Steak, Shallot, Watercress and Mustard Salad with Thin-cut Chips.....	32.00
<i>add Whisky Peppercorn Sauce</i>	2.50
Truffle Burger.....	18.00
<i>Prime Rump Steak Burger, Truffle Mayonnaise, Fig Jam and Raclette Cheese</i>	
Roasted Halibut, Samphire and Tenderstem Broccoli.....	29.50
Beer Battered Fish with Minted Peas, Tartare Sauce and Thin-cut Chips.....	18.00
Aubergine, Lentil and Ricotta Moussaka - Red Pepper Sauce (V)	14.50
Autumn Vegetable Curry (v)	14.50

SIDES

Thin-cut Chips	4.20
Parmesan Truffle Chips	5.50
Seasonal Vegetables	4.20
Mixed Salad	4.20

DESSERTS

Whisky Makers Cream with Autumn Raspberries.....	8.50
Triple Chocolate Brownie with Whisky Ice Cream and Hot Chocolate Sauce	8.50
Soft Meringue with Plums and Blackberries	8.00
Sticky Toffee Pudding with Butterscotch Sauce.....	8.50
Apple Crumble Sundae	8.50
<i>Cinnamon and Apple Ice Cream, Apple Compote and Toffee Sauce - All-Butter Crumble</i>	
Farmhouse Cheese.....	11.00
<i>Eden Ivory, Crofton and Appleby Creamery Black Dub Blue, Chutney, Grapes, Celery, and a Selection of Crackers</i>	
Homemade Ice Creams and Sorbets.....	2.00 per scoop