

# BISTRO AT THE DISTILLERY

## SOUP AND SMALL PLATES

Bread-Basket .....	4.00
Spiced Parsnip Soup with Sourdough (V) .....	7.50
Cumbrian Cheese and Spinach Soufflé (V) .....	11.00
Gin and Juniper Cured Salmon, Pickled Cucumbers and Crème Fraiche.....	11.00

## SANDWICHES

Parmesan Chicken Schnitzel, Tomato and Basil Sandwich .....	11.50
Country Ham and Cumbrian Cheese Toastie - Gherkins .....	10.80
Turkey and Cranberry Sandwich with Stuffing .....	11.50

## SALADS

Prawn and Avocado Salad, Pink Grapefruit, Cucumber and Dill with The Lakes Whisky Sauce.....	16.00
Endive Salad with Black Dub Blue Cheese with Walnut Dressing (v).....	14.00

## AFTERNOON TEAS

*Served from 2pm - Please see staff to book*

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

Whisky Punch Afternoon Tea.....	26.00pp
<i>Winter Season Afternoon Tea served with a Homemade Glass of The Lakes Whisky Punch</i>	

## OUR PLEDGE

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

## CHRISTMAS MENU

Available Daily 12pm - 5pm

Two Courses £25  
Three Courses £30

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

~

### 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

~

### 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>	
Fillet Steak, Shallot, Watercress and Mustard Salad with Thin-cut Chips .....	32.00
Wild Mushrooms on Toasted Sourdough with Fried Eggs (V).....	16.50
<i>Add Pancetta .....</i>	1.50
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Crispy Onions.....	18.00
Omelette with Fine Herbs, Country Ham or Cumbrian Cheese .....	14.00
<i>Cheese and Ham .....</i>	1.00
Truffle Burger.....	18.00
<i>Prime Rump Steak Burger, Truffle Mayonnaise, Fig Jam and Raclette Cheese</i>	
Beer Battered Fish with Minted Peas, Thin-cut Chips and Tartare Sauce.....	18.00
Wild Mushroom Gnocchi with Cep Sauce (V) .....	18.00
Autumn Vegetable Curry (Ve).....	14.50

## SIDES

Pigs In Blankets with Cranberry Dip .....	5.50
Thin-cut Chips .....	4.20
Parmesan Truffle chips .....	5.50
Seasonal Vegetables .....	4.20
Mixed Salad .....	4.20

## DESSERTS

Yule Log with Chantilly Cream .....	8.50
Soft Meringue with Glace Chestnuts, Chestnut Cream and Hot Chocolate Sauce .....	8.50
Whisky Crème Brûlée with Homemade Shortbread .....	8.50
Apple Crumble Sundae .....	8.50
<i>Cinnamon and Apple Ice Cream, Apple Compote and Toffee Sauce - All - Butter Crumble</i>	
Sticky Toffee Pudding with Butterscotch Sauce.....	8.50
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