

BISTRO AT THE DISTILLERY

SOUP AND SMALL PLATES

Bread-Basket	4.00
Celeriac and Apple Soup (Ve).....	7.50
Smoked Mackerel Pate on Toasted Sourdough	7.50
Cumbrian Cheese and Spinach Soufflé (V)	11.00

SANDWICHES

Parmesan Chicken Schnitzel, Tomato and Basil Sandwich	11.50
Country Ham and Cumbrian Cheese Toastie - Gherkins	10.80

SALADS

Prawn and Smoked Salmon Salad, Pink Grapefruit, Cucumber and Dill with The Lakes Whisky Sauce.....	16.00
Pear and Walnut Salad with Spinach, Fennel, Endive and Parmesan with Balsamic Dressing (v)	14.00
Chopped Chicken and Chickpea Salad with Orange, Pomegranate and a Greek Yoghurt, Honey and Mustard Dressing	16.00

AFTERNOON TEAS

Served from 2pm - Please see staff to book

Traditional Afternoon Tea	20.00pp
<i>Traditional Finger Sandwiches, Hand Crafted Pastries and Butter-rich Scones served with Strawberry Jam and Clotted Cream and a choice of Tea or Coffee</i>	
Lakes Afternoon Tea	29.00pp
<i>Traditional Afternoon Tea served with a choice of Lakes Distillery Cocktails ; The Bramble, Old Fashioned, Espresso Martini or a Classic G & T with Fevertree Tonic</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

Sherry Cask Expression, Port Cask Expression, Orange Wine Cask Expression, Moscatel Expression

13.00

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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>	
Fillet Steak, Shallot, Watercress and Mustard Salad with Thin-cut Chips	30.00
<i>Add Whisky Peppercorn Sauce</i>	2.50
Wild Mushrooms on Toasted Sourdough with Fried Egg (V)	15.50
<i>Add Pancetta</i>	2.50
Omelette with Fine Herbs, Country Ham or Cumbrian Cheese	14.00
<i>Cheese and Ham</i>	1.00
Cartmel Valley Cumberland Sausage, Mashed Potatoes and Crispy Onions.....	17.50
Prime Rump Burger with Thin-cut Chips	18.00
<i>Prime Rump Steak Burger, Baconnaise, Onion Chutney, Raclette Cheese and Pancetta</i>	
Beer Battered Fish with Minted Peas, Thin-cut Chips and Tartare Sauce	17.50
Thai Curry with Fragrant Rice (Ve)	15.00
<i>add Pan-Fried Chicken.....</i>	2.50
Mushroom Risotto (V).....	15.00
<i>add Pancetta or Pan-Fried Chicken Breast</i>	2.50

SIDES

Thin-cut Chips	4.20
Parmesan Truffle chips	5.50
Halloumi Fries with Tzatziki dip.....	5.50
Seasonal Vegetables	4.20
Mixed Salad	4.20

DESSERTS

Yule Log with Chantilly Cream	8.50
Soft Meringue with Glace Chestnuts, Praline 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 with 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