

# BISTRO AT THE DISTILLERY

## SOUP AND SMALL PLATES

Bread-Basket .....	4.50
Roasted Red Pepper Soup (Ve).....	7.50
Smoked Mackerel Pate on Toasted Sourdough.....	9.00
Cumbrian Cheese and Spinach Soufflé (V) .....	11.00

## SANDWICHES AND SALADS

Chicken Club Sandwich .....	12.50
<i>With Bacon, Honey Mustard Mayo, Lettuce and Tomato</i>	
Slow Cooked Ham Hock and Cheese Toastie with Gherkins.....	11.50
Pastrami, Emmenthal Cheese and Pickled Cabbage Sandwich with Thousand Island Sauce .....	11.50
Barbeque Pulled Pork Wrap .....	12.50
<i>With Slaw and The Lakes Whisky Barbeque Sauce</i>	
Chicken and Avocado Salad .....	14.00
<i>Radish, Cucumber, Spring Onion, Heritage Tomato, Rocket with Caesar Dressing</i>	
Hot Smoked Salmon and Potato Salad .....	14.50
<i>Asparagus, Green Beans, Cherry Tomatoes, Cucumber, Peas - Crème fraîche Dressing</i>	
Spring Salad (Ve).....	14.00
<i>Roasted Chickpeas, Asparagus, Radish, Petit Pois, Radicchio - Lemon and Basil Dressing</i>	

## SIDES

Thin-cut Chips .....	4.30
Parmesan Truffle Chips .....	5.50
Seasonal Vegetables .....	4.30
Mixed Salad .....	4.30

## AFTERNOON TEA

*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 &amp; T with Fevertree Tonic</i>	

### JUBILEE COCKTAIL

#### The Dubonnet Dash

*The Lakes Classic Gin, Dubonnet, and Lemon Juice*

9.50

### PROUD MAKERS OF THE WORLDS BEST SINGLE MALT

#### THE LAKES FLIGHTS

##### The Lakes Single Malt Flight

*Whiskymaker's Reserve No. 5, Single Malt Editions Sequoia,  
Single Malt Editions Mosaic, Single Malt Editions Forbidden Fruits*

22.00

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##### The Lakes Whisky Expressions Flight

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

15.00

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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

*All served as 12.5ml measures*

### OUR PLEDGE

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

## LARGER PLATES

Distillers' Lunch.....	17.50
<i>Wild Boar and Damson Sausage Roll, Beetroot Pickled Egg, Garlic Focaccia, Smoked Brie, Pulled Ham Hock, Piccalilli, Apple Chutney, Walnut and Apple Salad</i>	
Sirloin Steak .....	26.00
<i>With Smoky Herb Butter, Asparagus, Roasted Vine Tomatoes and Thin-cut Chips</i>	
Country Ham or Cumbrian Cheese Omelette .....	14.00
<i>With Mixed Salad and Thin-cut Chips</i>	
<i>Add both Cheese and Ham .....</i>	1.00
Lamb Burger with Thin-cut Chips.....	18.50
<i>On Brioche with Spiced Apricot Chutney, Bombay Rosti and Tandoori Yoghurt</i>	
Cartmel Valley Cumberland Sausage .....	18.00
<i>With Mashed Potatoes, Seasonal Vegetables, Crispy Onions - Gravy</i>	
Pan Fried Cod Loin .....	18.00
<i>With Minted Peas, Thin-cut Chips, Tartare Sauce and Fresh Lemon Slice</i>	
Red Lentil Dal (Ve) .....	16.50
<i>With Coconut Rice, Peshwari Style Flatbread and Toasted Cashews</i>	

## DESSERTS

Passionfruit Curd Tart .....	8.50
<i>With White Chocolate Crumb and Raspberry Sorbet</i>	
Lemon Posset .....	8.50
<i>With The Lakes Gin Jelly, Fresh Raspberries and Almond Tuille</i>	
Black Forest Gateau.....	8.50
<i>With Candied Hazelnuts and Black Cherry Sorbet</i>	
Farmhouse Cheese .....	11.00
<i>Eden Ivory, Smoked brie and Appleby Creamery Black Dub Blue, Chutney, Grapes and Crackers</i>	
Sticky Toffee Pudding .....	8.50
<i>With Butterscotch Sauce</i>	
Homemade Ice Creams and Sorbets.....	2.00 per scoop

### COFFEE WITH PETITS FOURS

Any hot beverage with one of each of the following:

Salted Caramel Fudge  
Pink Grapefruit Pâte de fruits  
Whisky Chocolate Truffle

5.50