



For The Table

Smoked Applewood Mixed Nuts · (vg, gf) · 3.00

Marinated Sicilian Pitted Olives · (vg, gf) · 4.00

House-Baked Farmhouse Bread · salted butter, balsamic, olive oil (vg) · 4.50

Lighter Bites

Soup of the Day · farmhouse bread, salted butter (vg) · 7.50

Handmade Soft Scotch Egg · The ONE Fine Blend honey & mustard sauce, watercress · 8.00

Cheese and Spinach Soufflé · cheddar, double-cream, parmesan top (v) · 11.00

Sandwiches & Salads

Cheddar & Slow-Cooked Ham Hock Toasted Sandwich · cornichons · 11.00

Cheddar, Gruyere & Sun-dried Tomato Toasted Sandwich · cornichons (v) · 11.00

Roasted Rare Beef Sandwich · watercress, The ONE Fine Blend honey & mustard sauce · 11.50

Crispy Chicken Sandwich · panko-crust chicken, emmental, The ONE Fine Blend barbecue sauce · 11.50

Moroccan Style Salad · spiced couscous, pickled carrots, pomegranate, toasted almonds (vg) · 14.00

Chicken Caesar Salad · Parma ham, heritage tomato, soft-boiled Scales Farm egg (gf) · 14.50

Mains

Pan-Fried Cod Loin · crushed minted peas, tartare sauce, lemon, thin-cut fries · 18.50

Sirloin Steak · smoked herb butter, oven-roast tomato, dressed rocket, thin-cut fries · 25.00

Beef Burger · camembert, The ONE Fine Blend Cumberland sauce, truffle mayo, thin-cut fries · 18.00

Cheese & Ham Omelette · cheddar, country ham, dressed green salad, thin-cut fries · 14.50

Cartmel Valley Sausage · creamy mash, seasonal vegetables, crispy onions, gravy · 18.00

Linguine · spiced roasted red pepper, cherry tomato, pine nuts, sage crisps (vg) · 16.50

Falafel Burger · cool mint yoghurt, chilli jam, thin-cut fries (vg) · 17.00

Distiller's Lunch

House-made sausage roll, beetroot pickled egg, house-baked focaccia, camembert, pulled ham hock, piccalilli, apple chutney, walnut & apple salad

18.00

We donate 50p from each Distiller's Lunch to our charity partner – The Lake District Foundation

Accompaniments

Thin-cut Fries (gf, vg) · 4.50

Seasonal Vegetables (gf, v) · 4.50

Parmesan Truffle Fries (gf) · 5.50

Dressed Green Salad (gf, vg) · 4.50



Desserts

Passionfruit Tart · white chocolate crumb, house-made raspberry sorbet · 8.00

Sticky Toffee Pudding · butterscotch sauce, house-made vanilla ice cream · 8.00

House-made Ice Cream and Sorbet · please ask your server for today's selection · 2.00

The Lakes Spirit Infused Dessert Flight

The ONE Sherry Cask Chocolate Mousse · Salted Caramel Vodka Tart · Lakes Gin & Tonic Granita
9.50

Cakes & Bakery

Sachertorte · chocolate & apricot layered sponge · 4.50

Esterházy Torte · hazelnut & white chocolate layered sponge (gf) · 4.50

Fruit or Plain Scones · strawberry jam, clotted cream & salted butter · 4.50

Cheese Scones · salted butter · 4.00

Lakes Whisky Loaf · 4.30

Chocolate Loaf (vg) · 4.30

Lemon Drizzle Cake · 4.30

Milk Chocolate Cookie · 2.50

Tea & Coffee

English Breakfast · 3.00

Flat White · 3.20

Speciality Teas · 3.00

Cappuccino · 3.20

Americano · 3.00

Espresso · 2.90

Latte · 3.20

Hot Chocolate · 3.60

Milk alternatives available if preferred – please ask your server

Afternoon Tea

Traditional sandwiches, hand-crafted pastries and butter-rich scones served with strawberry jam, clotted cream and a choice of unlimited tea or coffee

20.00pp

Our ethos of sourcing all our fresh products from local suppliers encompasses our passion for supporting our community.

Before ordering your food and drinks if you would like to know about our ingredients, food allergies, intolerances and special dietary requirements please speak to our staff. All prices include VAT. A discretionary service charge of 10% will be added to your bill.