

# Eat

## For The Table

**House Pickled Eggs** · (gf) · 3.00

**Pork Crackling and The ONE Fine Blend Apple Sauce** · (gf) · 3.00

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

**Nocellara Olives and Smoked Applewood Mixed Nuts** · (vg, gf) · 4.50

## Lighter Bites

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

**Handmade Soft Scotch Egg** · Cumberland Sausage, The ONE Fine Blend Cumberland sauce, watercress · 8.00

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

## Sandwiches & Salads

**Curried Chicken Salad** · naan croutons, sweetcorn, coriander · 14.50

**Four Cheese Toastie** · cheddar, gruyere, Appleby Smoked Chieftain & Flakebridge, cornichons (v) · 11.00

**Roasted Pork Sandwich** · The One Fine Blend apple sauce, handmade sauerkraut, Emmental · 11.50

**Warm Roasted Root Vegetable Salad** · carrot crisps, balsamic dressing (vg, gf) · 14.00

**Wild Mushrooms on Sourdough** · Scale Farm fried duck egg · 14.00

## Mains

**Pan-Fried Hake** · crushed minted peas, tartare sauce, lemon, thin-cut fries (gf) · 18.50

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

**Beef Burger** · pulled brisket, smoky mayo, emmental, pickled red cabbage, thin-cut fries · 18.00

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

**Herb Gnocchi** · butternut squash, cream & parmesan sauce, crispy parsley · 16.50

**Wild Mushroom Omelette** · dressed green salad, thin-cut fries (v) · 14.50

---

## Distiller's Lunch

House-made sausage roll, beetroot pickled egg, house-baked focaccia, camembert, roast pork, 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

# Eat

## Desserts

**Treacle Tart** · blackberry, honeycomb and The ONE Fine Blend Chantilly · 8.00

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

**White Chocolate and Vanilla Panna Cotta** · sour black cherry coulis, toasted almonds (gf) · 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

**Lemon Drizzle Cake** · 4.30

**Chocolate Loaf (vg)** · 4.30

**Milk Chocolate Cookie** · 2.50

## Tea & Coffee

**English Breakfast** · 3.00

**Speciality Teas** · 3.00

**Americano** · 3.00

**Latte** · 3.20

**Flat White** · 3.20

**Cappuccino** · 3.20

**Espresso** · 2.90

**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.