

Eat

Served 11am – 4pm

Snacks & Sharing	House-baked bread with salted butter	4.50
	Sicilian Nocellara olives	4.00
	Applewood smoked mixed nut selection	3.50
	Balsamic pickled onions	3.50
	Soft-cheese stuffed Kabanaki peppers	4.50
	Thin-cut fries with tomato relish	4.00
	Paprika fries with garlic aioli	4.50

Lunch	Distiller's Grazing Plate	18.00
	Pork pie, Cumbrian cured meats, apple & raisin chutney, local cheeses, pear & walnut salad, Nocellara olives, beetroot pickled egg, house-baked bread	
	Distiller's Vegetarian Grazing Plate	16.00
	Local cheese selection, beetroot pickled egg, sweet stuffed peppers, balsamic pickled onions, mini quiche, pear & walnut salad, garlic-roasted hummus, house-made flatbread	
	House-made soup with sourdough and farmhouse butter	7.50
	Four-cheese toasted sandwich with parmesan herb crust & house-brined pickles	10.00
	Chicken Caesar salad with croutons, bacon and parmesan	12.00

Served 10am – 5pm

Cakes & Coffee	Fresh-baked cheese or fruit scone with salted butter	3.50
	Fresh-baked fruit scone with clotted cream & raspberry jam	4.50
	Please ask your server for today's selection of cakes, traybakes and slices	<i>from</i> 3.50
	Chocolate chip cookie	3.00

Tea & Coffee

English Breakfast	3.00	Latte	3.20
Speciality Teas	3.00	Cappuccino	3.20
Espresso	2.90	Mocha	3.40
Americano	3.00	Hot Chocolate	3.60
Flat White	3.20	Salted Caramel Vodka Hot Chocolate	7.00

Milk alternatives available on request – please ask your server