

LUNCH AT THE LAKES



SNACKS & SHARING

Farmhouse Bread Board , Winter Tarn Dairy salted butter	5
Sicilian Nocellara Olives	4.5
Roasted Almonds , house spices	4
Breaded Brie , cranberry sauce	5.5

SALADS & SMALLER PLATES

Soup of the Day , five cheese toasted sandwich	12.5
Prosciutto Ham & Blue Cheese Salad , fig, walnuts, balsamic glaze	8 / 16
Pulled Chicken & Red Cabbage Salad , chilli almonds, hoisin & sesame dressing	8 / 16
Rare Thai Beef Salad , roasted almonds, spring onion, chilli, sesame Asian dressing	9 / 16
Rare Beef Open Sandwich , horseradish crème-fraiche, radish, malted bloomer	13
Gin-Cured Gravlox Open Sandwich , dill cream cheese, pickled cucumber, rye bread	13.5
Prawn Cocktail , The One whisky Marie rose sauce, rye bread	9
Twice-Cooked Smoked Cheddar & Roast Onion Souffle	12.5

LARGER PLATES

Wholetail Scampi , skin-on fries, garden peas, tartare sauce	19
Chicken Supreme , chorizo, potato & pea fricassee, tarragon oil	18.5
Classic Beef Burger , cheddar, gherkins, tomato, onion, Lakes' burger sauce, skin-on fries	19
Distiller's Lunch , house-baked pork pie, Cumbrian cured meats, chutney, smoked cheddar, pear & walnut salad, Nocellara olives, beetroot pickled egg, crusty bread	19
Cumberland Sausage , smoked creamed potatoes, onion gravy, seasonal vegetables	18.5
Mushroom, Chestnut & Cranberry Nut Roast , creamed potatoes, seasonal vegetables, mushroom gravy	18

SIDES

Skin-on fries , tomato relish	4.5	Parmesan-truffle fries , herb aioli	5.5
House salad , vinaigrette	4	Seasonal vegetables	4.5

DESSERTS

Bakewell Tart , clotted cream	9
Warm Chocolate Brownie , salted caramel, chocolate ice cream	9
Vanilla Cheesecake , cranberry compote, cranberry ice cream	9
Sticky Toffee Pudding , butterscotch sauce, vanilla ice cream, date puree	9
Banana & Peanut Butter Parfait , salted caramel	9
Cheese & Biscuits , apple, celery, grapes & Westmorland chutney	10
Home-made Ice Creams & Sorbets , priced per scoop	2.5

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MALT OF THE MOMENT

The Whiskymaker's Reserve No.7

A refined evolution on our journey to define a sherry-led signature style. Elegant sweetness on the nose, rich and creamy honeyed fruits and a hint of dark chocolate lead to fragrant notes of warming spices and cocoa nibs.

The Lakes Old Fashioned • Whiskymaker's Reserve No.7, Angostura bitters, simple syrup 12.00

STARTERS

Soup of the Day, farmhouse bread, salted butter

Garlic Mushrooms, toasted farmhouse bread, seasonal salad

Haggis Bon Bons, neeps & tatties, whisky & mustard sauce

MAINS

Chilli con Carne, basmati rice, garlic bread

Beer-battered Haddock Fillet, skin-on fries, garden peas, tartare sauce, lemon

Cheese & Onion Quiche, skin-on fries, seasonal salad

DESSERTS

Steamed Fruit Pudding, custard

Vanilla Ice Cream Sundae, brownie, popcorn, honeycomb, salted caramel sauce

Winter Eton Mess

Two Courses 26.00

Three Courses 34.00

DISCOVER MORE

Go behind the scenes at our state-of-the-art distillery where our Whiskymaker's unique approach comes to life. Distillery tours and tasting experiences run throughout the day, see our website for more details.



BOOK A TOUR

We kindly ask that we are made aware of allergies and dietary requirements before placing your order, please speak to a member of the team for information on our ingredients. All prices include VAT. A discretionary service charge of 10% will be added to your bill.