



# Dining on The Other Side of The Lakes



# The Central Bistro

## Sandwiches

SERVED DAILY FROM 12.00 - 14.00

**£6.50**

BAKED HAM | ROAST TURKEY | COLD ROAST BEEF  
CHICKEN BREAST, LETTUCE AND MAYO | TUNA MAYO  
CHEDDAR WITH ONION, TOMATO or BRANSTON (V)  
EGG MAYO AND TOMATO (V)

PRAWN  
MARIE ROSE

Open - **£9.50**  
Closed - **£8.50**

SMOKED SALMON  
WITH SMASHED AVOCADO  
AND CREAM CHEESE

Open - **£9.50**  
Closed - **£8.50**

CHOOSE FROM WHOLEMEAL OR WHITE BLOOMER BREAD.  
ALL SERVED WITH SIDE SALAD AND COLESLAW

## Flatbreads and wraps

ALL SERVED WITH SIDE SALAD AND COLESLAW

STIR FRIED VEGETABLES  
Chargrilled halloumi  
**£9.50 (V)**

CHICKEN BREAST AND  
CRISPY BACON  
Smashed avocado and garlic mayo  
**£11.50**

BEER BATTERED COD FINGERS  
Crispy shredded leaves  
and tartare sauce  
**£11.50**

BBQ PULLED HAM  
Topped with melted  
Flakebridge cheese  
**£10.50**

## Brunch menu

SERVED FROM 11.00 - 17.00 FRI / SAT / SUN

POACHED EGGS,  
ENGLISH ASPARAGUS  
AND PULLED HAM  
Toasted bloomer and  
Hollandaise sauce  
**£9.50**

BUTTERMILK PANCAKES  
WITH FRESH SUMMER  
BERRIES  
Honey and granola yoghurt  
**£8.00 (V)**

SCOTTISH SMOKED SALMON  
AND POACHED EGGS  
Spinach, toasted sourdough  
and lemon Hollandaise  
**£10.50**

EDEN SMOKED BRIE,  
WALNUTS AND  
CARAMELISED ONIONS  
Buttermilk pancakes  
**£8.50 (V)**

SAUTÉED WILD  
MUSHROOMS  
Cherry tomatoes and halloumi  
**£8.50 (V)**

CRISP PANCETTA  
AND MAPLE SYRUP  
French toast  
**£8.50**

## Sweet Afternoon Tea

SERVED DAILY FROM 14.00 - 17.00  
Bookings to be made in advance  
£10 deposit per person required

**£17.50 | £20.95**  
with a glass of Prosecco

### SANDWICHES

Roast ham and pickle  
Lakeland beef and wholegrain mustard  
Turkey and cranberry  
Flakebridge cheese and onion mayo  
Prawn Marie Rose

### DESSERT

A selection of fruit and plain scones  
served with jam, clotted cream and butter  
Strawberry shortcake  
Peanut butter chocolate brownie  
Mini meringues with fruit and cream  
Lemon drizzle cake

### DRINKS

Tea or coffee with Kendal Mint Cake

## Savoury Afternoon Tea

SERVED DAILY FROM 14.00 - 17.00  
Bookings to be made in advance  
£10 deposit per person required

**£17.50 | £20.95**  
with a bottle of local Tractor Shed ale

### SANDWICHES

Roast ham and pickle  
Lakeland beef and wholegrain mustard  
Turkey and cranberry  
Flakebridge cheese and onion mayo  
Prawn Marie Rose

### SAVOURIES

Cumberland sausage and haggis roll  
Chicken and vegetable terrine,  
chilli and red onion jam

### DESSERT

Peanut butter chocolate brownie

### DRINKS

Tea or coffee with Kendal Mint Cake

## Sunday Roast

SERVED EVERY SUNDAY  
LUNCHTIME AND EVENING

SIRLOIN OF PRIME LAKELAND BEEF  
Slow-roasted for 12 hours

With Yorkshire pudding, creamy mash,  
roast potatoes, fresh seasonal vegetables,  
rich pan juices and horseradish sauce

**£12.95 | Child £6.50**

## Starters

SERVED DAILY FROM 12.00 - 14.00 | 17.00 - 21.00

BREAD ROLL / SOURDOUGH  
/ GLUTEN FREE ROLL  
Savoury butters  
**£2.95 (V)**

TEMPURA SPRING  
VEGETABLES  
Spinach, chilli and  
red onion jam  
**£6.95 (V)**

ELDERFLOWER LAKES  
GIN-CURED SALMON  
Beets, pickled cucumber  
and sourdough  
**£8.95 (GF)**

CREAM OF  
VEGETABLE SOUP  
Crusty roll and  
butter  
**£5.95 (V) (GF\*)**

KING SCALLOPS AND  
CHARRED ENGLISH  
ASPARAGUS  
Butternut squash purée  
and watercress pesto  
**£10.95 (GF)**

FRESH PEA SOUP WITH PULLED  
CUMBRIAN HAM  
Crusty roll and butter  
**£6.25 (GF\*)**

PANKO BREADED  
HALLOUMI BONBONS  
Avocado, olive and sun-dried  
tomato salad with balsamic  
and sherry dressing  
**£6.95 (V)**

CUMBERLAND SAUSAGE, BLACK  
PUDDING AND HAGGIS SCOTCH EGG  
Carrot and red cabbage slaw  
**£8.50**

CHICKEN AND  
VEGETABLE TERRINE  
Wrapped in leeks with  
pickled wild mushrooms,  
toasted bloomer and  
chicken skin butter  
**£8.50 (GF\*)**

## Mains

CHICKPEA GNOCCHI  
Mushrooms, asparagus  
spears and pine nuts  
**£13.50 (V)**

BARBARY DUCK BREAST  
Confit leg croquette, stir fried  
vegetables, soy and hoisin glaze  
**£18.95 (GF)**

PIE OF THE WEEK  
Vegetables and creamy mash  
**£13.95**

THAI GREEN CURRY  
Coconut sticky rice  
and pak choi  
TOFU **£12.50 (V)**  
CHICKEN **£14.50**

HERB CRUSTED RUMP  
OF FELLBRED LAKELAND LAMB  
Fondant potato, pancetta, peas,  
honey-roasted shallots and  
port wine jus  
**£18.50 (GF)**

VEGETABLE LASAGNE (V)  
or BEEF LASAGNE WITH  
MOZZARELLA CHEESE  
Starter - **£7.25**  
Main - **£12.95**  
Served with garlic bread, salad or chips

CHARGRILLED CHICKEN  
AND BACON STACK  
Home-made BBQ sauce,  
cheese, salad and chips  
**£13.95 (GF)**

### STEAKS

8oz PRIME CHARGRILLED  
LAKELAND BEEF (GF)  
Fillet - £26.50 / Ribeye - £22.50 /  
Sirloin - £22.50

Pont Neuf potatoes, balsamic  
cherry tomatoes, tenderstem broccoli  
and Portobello mushrooms  
Choose from the following sauces:  
Peppercorn and brandy, Stilton cream  
or garlic mushroom

### FISH

SCOTTISH SALMON ESCALOPE £16.95  
Crushed crab and lime Jersey Royal potatoes,  
spinach and sauce vierge (GF)

FRESH ATLANTIC BEER-BATTERED  
COD GOUJONS £14.50  
Crushed peas, curry sauce and chips

WHOLE BREADED SCAMPI TAILS £13.95  
Salad, coleslaw and chips

### BURGERS

6oz PRIME LAKELAND BEEF BURGER AND  
SMOKED BACK BACON £12.95  
Chilli and red onion jam,  
Flakebridge cheese

BUTTERMILK CHICKEN BREAST  
BURGER £12.95  
Charred tomato, crispy lettuce  
and smashed avocado

VEGETARIAN BURGER £10.95 (V)  
Beetroot, carrot, pine nut and  
wild mushroom pattie on spinach

All burgers are home-made served in a brioche bun  
with red slaw, salad and chips

## Platters

FOUR FISH PLATTER (GF\*) **£13.95**  
Smoked salmon, Prawn Marie Rose, tuna mayo,  
crab meat, salad and coleslaw with wholemeal  
bloomer bread

MEAT PLATTER (GF\*) **£13.95**  
Sliced turkey, pickles, Branston, smoked  
Eden cheese, red slaw and a crusty bread roll.  
You can also substitute turkey for ham, beef or chicken

## Sides

BUTTERED SPINACH (V) (GF) £2.95 | CHARGRILLED ENGLISH ASPARAGUS (V) (GF) £3.50 | TENDERSTEM BROCCOLI (V) (GF) £3.50 |  
FRESH VEGETABLES (V) (GF) £2.95 | COLESLAW OR RED SLAW (V) (GF) £1.50 | BEER BATTERED ONION RINGS (V) £3.50 |  
HAND-CUT CHIPS OR SWEET POTATO FRIES (V) (GF) £3.25 | SALAD BOWL (V) (GF) £2.95 | CREAMY CHIVE MASH (V) (GF) £2.95 |  
CRUSHED CRAB AND LIME JERSEY ROYALS (GF) £3.50 | GARLIC BREAD SLICES (V) £3.75 |  
GARLIC AND MOZZARELLA BREAD (V) £4.50

### DIPS AND SAUCES (V) (GF)

BBQ £1.95 / GARLIC MAYO £1.95 / SWEET CHILLI £1.95 / PEPPERCORN AND BRANDY £2.50 / STILTON CREAM £2.50 / GARLIC MUSHROOM £2.50

V = vegetarian GF = gluten free GF\* = gluten free without accompanying bread

If you have any special dietary requirements or suffer from any allergic reactions - please consult with the staff whilst ordering your food - thank you!

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## Desserts

LAKELAND STICKY TOFFEE  
PUDDING  
Butterscotch sauce  
**£7.25**

CHOCOLATE SALTED CARAMEL  
PANNA COTTA  
Honeycomb and vanilla ice cream  
**£7.25**

LUXURY ENGLISH LAKES  
ICE CREAM  
Choose three scoops from:  
Madagascar Vanilla  
Thunder & Lightning  
Death by Chocolate  
Crushed Strawberry  
Rum & Raisin  
Pistachio  
Cappuccino  
**£5.50**  
Additional scoop added  
to any dessert  
**£1.75**

APPLE AND  
RHUBARB CRUMBLE  
Vanilla custard  
**£7.25**

STRAWBERRY THREE WAYS  
Strawberry mousse in shortcake,  
strawberry jelly, strawberry  
and mascarpone ice cream  
**£7.25**

## Cumbrian cheese board

All produced at the Appleby Creamery.  
Served with homemade chilli and red onion  
jam, biscuits, celery and grapes

THREE CHEESES  
**£8.95**

FIVE CHEESES  
**£10.95**

EDEN CHIEFTAIN (V)  
A creamy, hard-pressed cow's  
milk Cheddar type cheese with  
a well-rounded flavour

BLUE WHINNOW  
A firm but buttery texture,  
this cow's milk cheese has  
a nutty flavour and a deliciously  
sharp aftertong

FLAKEBRIDGE (V)  
This modified "red Leicester"  
cheese is smooth and firm,  
with a flaky texture and subtle taste

OLD APPLEBIAN  
A crumbly open-textured cheese  
with a pronounced lemony flavour  
and a lingering aftertaste

EDEN SMOKIE (V)  
Smoked organic Brie, cold  
smoked using a blend of apple  
and oakwoods. A perfect  
balance with rustic refinement

## Bruce & Lukes Coffee



Bruce and Luke's are a local coffee producer based out of Carlisle that have quickly grown to a national level with their top quality, delicious range of signature small batch roasted coffees. Their grounds are consistent, efficient and work perfectly in anything from a latte to a flat white.

All coffees are available as skinny or decaf.

AMERICANO (OR LONG BLACK) **£3.75**  
Shot of espresso topped with hot water

FLAT WHITE **£3.75**  
A stronger, compact latte

CAFETIERES OF FRESHLY ROASTED COFFEE **£3.75**  
A seasonal blend of beans from around the world

CAPPUCCINO **£3.75**  
Espresso coffee with steamed and frothed milk

ESPRESSO **£3.75**  
Single strong dark roasted shot of black coffee

LATTE **£3.75**  
Espresso combined with steamed milk

MOCHA **£3.75**  
Espresso and hot chocolate blended with steamed milk

LIQUEUR COFFEE  
SINGLE 25cl **£6.25** / DOUBLE 50cl **£8.95**

## Hot drinks

HOT CHOCOLATE **£3.50**  
A pot of rich chocolate and frothy milk

A POT OF ENGLISH TEA **£3.00**  
OR ONE OF OUR SPECIALITY TEAS:

Earl Grey / Redbush de-cafeinated / camomile / peppermint /  
green tea / cranberry and raspberry / lemon and ginger

All teas and coffees presented with Kendal Mint Cake

Buttermere Lake | Lake District National Park | Cockermouth | UK

54.5313° N, 3.2646° W

Distance from Washington Central - 20.0 miles, 40min.

# Drinks

## Wine tasting notes

### Champagne, white and rosé

DRY ●●●○○ SWEET

Champagne, white and rosé wines are designated points (1-5)  
with 1 being the driest and 5 being the sweetest.

### Red wines

SOFT ●●●○○ DEEP

Red wines are designated points (1-5) with 1 being the  
lightest and softest and 5 being the deepest and fullest.

If a particular wine or shipper is unavailable,  
a suitable alternative will be offered.

All quality wines on this list have an alcohol content  
of between 8% and 15% by volume.

V = vegetarian GF = gluten free GF\* = gluten free without accompanying bread

If you have any special dietary requirements or suffer from any allergic reactions - please consult with the staff whilst ordering your food - thank you!

White wines	TASTE GUIDE	175ml GLASS	250ml GLASS	75cl BOTTLE
<b>KURAKA SAUVIGNON BLANC MARLBOROUGH - NEW ZEALAND</b> Classically dry with beautiful aromas of tropical fruit, limes and crushed herbs. Inimitable characteristics of gooseberry and citrus combine to deliver an explosion of flavours.	●●○○○	<b>£6.50</b>	<b>£8.25</b>	<b>£22.50</b>

<b>WIDE RIVER VIOGNIER - SOUTH AFRICA</b> South Africa is producing some great examples of Viognier and Wide River is no exception. An intense nose of apricots and citrus is followed by orange peel flavours set against a rich silky background.	●●●○○	<b>£5.25</b>	<b>£6.95</b>	<b>£18.95</b>
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<b>TURI CHARDONNAY CENTRAL VALLEY - CHILE</b> Well balanced and creamy Chardonnay, unoaked and light in style. To make this wine the winery had to pipe water 9km to bring water into the vineyard.	●●●○○			<b>£19.50</b>
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<b>MARCHESI ERVANI PINOT GRIGIO - ITALY</b> Produced in Lombardy this Pinot Grigio has a lovely buttery, crisp and dry style with typical pear fruit.	●●●○○	<b>£4.95</b>	<b>£6.75</b>	<b>£17.95</b>
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<b>SANCERRE DOMAINE THOMAS - LOIRE - FRANCE</b> 100% Sauvignon Blanc - crisp, steely and offering typical mineral, cut grass and earthy notes. The Domaine Thomas, now in its 9th generation, makes great classic Sancerres.	●○○○○			<b>£34.95</b>
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<b>LUNATE FIANO - SICILY - ITALY</b> Intense straw yellow colour, characteristic aromatic and strong bouquet of the Fiano grape. Crisp, fresh and harmonious on the palate. If you like Sauvignon Blanc, this may surprise you as a delicious flavoursome alternative.	●●○○○			<b>£21.50</b>
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<b>RED CLIFFS ESTATE - CHARDONNAY SEMILLON - AUSTRALIA</b> Pale lemon in colour with aromas of pineapple, melon and white peaches. Crisp and clean on the palate with fresh, juicy tropical flavours.	●●○○○	<b>£4.95</b>	<b>£6.75</b>	<b>£17.95</b>
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<b>POUILLY-FUMÉ JEAN PABIOT LOIRE - FRANCE</b> This dashing, aromatic Sauvignon Blanc has a seductive freshness, great acidity and balance. A distinctive nose with aromas or white fruits and citrus.	●●○○○			<b>£35.00</b>
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Red wines	TASTE GUIDE	175ml GLASS	250ml GLASS	75cl BOTTLE
<b>LA LEJANÍA RESERVA CABERNET SAUVIGNON - CHILE</b> Produced in the Maule Valley. Aromas of spiced fruit and black cherry. The finish is garnished with liquorice and plum with an easy smokiness.	●●●●○	<b>£4.75</b>	<b>£6.25</b>	<b>£16.95</b>

<b>TURI MERLOT - CENTRAL VALLEY - CHILE</b> Complex on the nose, this fruit-driven Merlot has hints of plum, cherries and chocolate. Sweet and soft on the palate.	●●●○○	<b>£4.95</b>	<b>£6.75</b>	<b>£17.95</b>
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<b>CALLIA LUNARIS MALBEC - SAN JUAN - ARGENTINA</b> Plenty of ripe, soft berry fruit flavours with the characteristic pinch of spice. Notes of cinnamon and vanilla from brief oak ageing.	●●●○○			<b>£21.50</b>
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<b>RUMBUSTIOUS GIANT OLD VINE RED - CALIFORNIA - USA</b> A fruitful, robust and punchy “old vine” red. Blending Merlot, Zinfandel and Petit Verdot to create an utterly intense fusion.	●●●●○			<b>£20.50</b>
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<b>BODEGAS MUERZA RIOJA CRIANZA - SPAIN</b> Good fruit with underlying oak characteristics. Fragrant and juicy with a velvet palate and a smooth finish.	●●●●○	<b>£5.25</b>	<b>£6.95</b>	<b>£18.50</b>
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<b>JAM SHED SHIRAZ - AUSTRALIA</b> Rich and opulent with sweet red berry flavours, balanced with vanilla and spice. A seriously delicious red wine jam, packed with flavuor.	●●●●○	<b>£5.25</b>	<b>£6.95</b>	<b>£18.95</b>
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<b>CHATEAU BATAILLEY PAUILLAC (GRAND CRU CLASSÉ) - BORDEAUX - FRANCE</b> Quintessentially Pauillac with layers of ripe plum and blackcurrant. This is a stylish, intense Bordeaux, offering excellent value.	●●●●○			<b>£49.00</b>
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<b>RIOJA VEGA GRAN RESERVA - RIOJA - SPAIN</b> Notes of ripe fruit, compote and aromas of cinnamon and vanilla lead to a full, rich warm palate. The finish shows toasted hints from its 30 months oak ageing.	●●●●○			<b>£39.00</b>
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Rosé wines	TASTE GUIDE	175ml GLASS	250ml GLASS	75cl BOTTLE
<b>WHISPERING HILLS 'WHITE' ZINFANDEL - CALIFORNIA - USA</b> A beautiful, salmon pink coloured rosé, loaded with fresh summer fruit flavours in a medium style.	●●●○○	<b>£4.95</b>	<b>£6.75</b>	<b>£17.95</b>

<b>MESTA TEMPRANILLO ROSÉ - UCLES - SPAIN</b> Bright, delightful and immensely drinkable, this organic, tasty rosé is filled with stone fruit, strawberry and floral characters, along with a juicy mouthfeel and creamy texture.	●●●○○			<b>£18.95</b>
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<b>MOËT ET CHANDON BRUT IMPÉRIAL - FRANCE</b> Delicately vinous vine and lime blossom aromas. The palate is well balanced and shows finesse	●○○○○			<b>£51.00</b>
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<b>LANSON BLACK LABEL - FRANCE</b> A fine mousse of bubbles and a toasty, honeyed nose in perfect balance	●○○○○			<b>£45.00</b>
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<b>CHARLES ELLNER BARON DE BEAUPRE - FRANCE</b> A light, stylish Champagne that is well mature with an excellent prise de mousse	●○○○○	<b>£8.95</b>		<b>£41.00</b>
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<b>MOËT ET CHANDON ROSÉ - FRANCE</b> Expressive aromas of wild strawberries and redcurrant dominate, with hints of white pepper	●○○○○			<b>£60.00</b>
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Rosé Champagne	TASTE GUIDE	150ml GLASS	75cl BOTTLE
<b>MOËT ET CHANDON ROSÉ - FRANCE</b> Expressive aromas of wild strawberries and redcurrant dominate, with hints of white pepper	●○○○○		<b>£60.00</b>

Sparkling Wine	TASTE GUIDE	150ml GLASS	75cl BOTTLE
<b>VILLA SANDI FRESCO ROSÉ BRUT - ITALY</b> A rosé brimming with strawberry, cream and cranberries which leads to a refreshing palate laden with subtle raspberry hints.	●●○○○		<b>£23.50</b>

<b>DA LUCA PROSECCO - ITALY</b> Around the towns of Conegliano and Valdobbiadene, the Glera grape is grown to produce a Prosecco with a pear and peach fruit on a lively, yet soft and generous palate.	●○○○○		<b>£23.00</b>
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<b>PROSECCO 1754 - ITALY</b> Light and sparkling, produced in Italy’s Veneto region. A light straw coloured Prosecco with a delicate, fruity flavour and aroma.	●○○○○	<b>£4.95</b>		
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## Special offer wines

Available by the bottle only				
<b>HARDYS MILL CELLARS SHIRAZ / CHARDONNAY / ROSÉ</b>				<b>£14.95</b>

<b>AMORI PROSECCO</b> A light, Italian frizzante with a soft fruity palate				<b>£19.95</b>
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## Dessert wine & port

To accompany your cheese or dessert choice				
<b>2005 DOW’S VINTAGE PORT</b>			50ml -	<b>£6.95</b>
<b>TAYLOR’S LATE BOTTLED VINTAGE PORT</b>			50ml -	<b>£4.10</b>
<b>JAM SHED SHIRAZ</b>	175ml -	<b>£5.25</b>	250ml -	<b>£6.95</b>
<b>RED CLIFFS CHARDONNAY /SEMILLON</b>	175ml -	<b>£4.95</b>	250ml -	<b>£6.75</b>

## House wines

<b>CUVÉE DU ROY RED - VIN DE PAYS - FRANCE</b> Soft, fruity red from a blend of Merlot and Carignan grapes.	●●○○○	<b>£4.00</b>	<b>£5.00</b>	<b>£8.50</b>	<b>£17.00</b>
<b>CUVÉE DU ROY WHITE - VIN DE PAYS - FRANCE</b> An aromatic flowery bouquet and a medium-dry style. Made with predominantly Sauvignon Blanc grapes.	●●●○○	<b>£4.00</b>	<b>£5.00</b>	<b>£8.50</b>	<b>£17.00</b>
<b>RICHELIEU MEDIUM WHITE - VIN DE PAYS - FRANCE</b> Intense nose of white flowers and yellow fruits, mixed with delicate vanilla notes	●●●●●	<b>£4.00</b>	<b>£5.00</b>	<b>£8.50</b>	<b>£17.00</b>
<b>RICHELIEU VINE BLUSH - FRANCE</b> A lovely, slightly sweet and balanced rosé with soft summer fruits and a off-dry finish.	●●●○○	<b>£4.00</b>	<b>£5.00</b>	<b>£8.50</b>	<b>£17.00</b>

## Cocktails

<b>BUBBLE GUM DAIQUIRI</b> Bacardi rum, pineapple juice, lime cordial and bubble gum syrup over crushed ice.	<b>£7.25</b> (2)
<b>FROZEN STRAWBERRY MARGARITA</b> Tequila, Triple Sec, strawberry liqueur, lime juice, blended strawberries and crushed ice.	<b>£8.95</b> (3)
<b>GODFATHER</b> Jack Daniel's and Amaretto over ice, topped with Pepsi and a wedge of lime.	<b>£7.25</b> (2)
<b>LAKES GIN DELUXE</b> Our own creation will delight the gin crowd. Lakes Gin, cloudy apple juice, Apple Sourz and elderflower over crushed ice.	<b>£8.95</b> (3)
<b>PURPLE RAIN</b> Vodka and Blue Curaçao over crushed ice topped with lemonade and finished with a dash of grenadine.	<b>£7.25</b> (2)
<b>HARVEY WALLBANGER</b> A 1920s classic of vodka and fresh orange juice topped with Galliano.	<b>£8.95</b> (3)
<b>KIR ROYALE</b> Smooth sophistication in a glass - crème de cassis and Champagne.	<b>£9.95</b> (2)
<b>SKITTLES</b> A sweet and fruity combination of peach schnapps, Midori, Blue Curaçao, vodka and Taboo shaken with crushed ice, lemonade and orange juice.	<b>£8.50</b> (3)
<b>FROZEN FUZZY</b> A slushy cocktail of Cointreau, peach schnapps, lime juice and grenadine sparkled with lemonade.	<b>£7.25</b> (2)
<b>CHAMPAGNE COCKTAIL</b> Champagne, Cognac, sugar and a drop of Angostura.	<b>£10.50</b> (2)
<b>PRETTY IN PINK</b> Vodka, white rum, lemon sorbet, lemonade, elderflower and grenadine. Or as a 'Mocktail' with no vodka and rum - £3.00 (0)	<b>£7.25</b> (2)
<b>LONG ISLAND ICED TEA</b> Vodka, dark rum, gin and triple sec, topped with Pepsi and ice - served in a large glass. Numbers in brackets indicate the number of 25ml measures of spirits or liqueurs in each cocktail.	<b>£11.50</b> (4)

## Single malts

<b>DALWHINNIE 40% vol</b> From Scotland's highest distillery in the magnificent Grampians, delicately smokey with a honey finish.	<b>£5.60</b>
<b>TALISKER 45.8% vol</b> The golden spirit of Skye has the taste of seaweed, peppered with sour and sweet.	<b>£6.50</b>
<b>GLENMORANGIE 40% vol</b> This 10 year old favourite originates from the Northern Highlands. Its pale gold colour exudes the flavour of spice, flowers and creamy sweet tones.	<b>£5.60</b>
<b>HIGHLAND PARK 40% vol</b> The most northerly distillery is in the Orkney Islands, and this 12 year old beauty embodies flavours full of smoke, heather and honey.	<b>£5.60</b>
<b>OBAN 43% vol</b> One of the six classic distillery regions, this popular malt has a heartwarming bright finish.	<b>£6.50</b>
<b>LAPHROAIG 40% vol</b> An Islay 10 year old malt, well rounded with a quite distinctive deep rich smoky peaty flavour (pronounced 'La-froyg').	<b>£5.60</b>

## Gins

"The gin and tonic has saved more Englishmen's lives and minds, than all the doctors in the Empire" - Winston Churchill

The garnish and tonics we suggest, are just that; suggestions. Gin is 'personal' so please ask the bar staff for your own preference of garnish and tonic and we will be more than happy to oblige. Or explore and create your own.

<b>BLOOM - WARRINGTON, CHESHIRE - UK 40% vol</b> A floral, London dry. Slightly sweet due to the key botanicals of honeysuckle, camomile and pomelo. Fever-Tree Elderflower tonic and strawberries	<b>£4.40</b>
<b>DEATH'S DOOR - WISCONSIN - USA 47% vol</b> A juniper, new western. Simple mix of juniper, fennel seed and coriander distilled with Wisconsin wheat and barley creates a true 'utility' gin of our time. Schweppes tonic, orange slice and juniper	<b>£5.25</b>
<b>GORDON'S - FIFE - SCOTLAND 37.5% vol</b> A juniper, London Dry. The world's best-selling London Dry is the 'Ginniest of Gins' with its classic juniper and citrus infusion. Schweppes tonic and a wedge of lime	<b>£3.60</b>
<b>MONKEY 47 - BLACK FOREST - GERMANY 47% vol</b> A herbaceous, new western. Based on a recipe created by an RAF Wing Commander who retired to the Black Forest, and crafted a gin which contains 47 botanicals including cranberry. All from his back garden. Oh! And he had a pet monkey... Schweppes or Fever-Tree Elderflower, fresh cranberries and junipers	<b>£5.75</b>
<b>THE LAKES GIN LIQUEURS 25% vol</b> ELDERFLOWER - summer in a glass with elderflower tonic RHUBARB & ROSEHIP - try with ginger ale and apple	<b>£3.60</b>
<b>THE LAKES GIN - SETMURTHY, CUMBRIA - UK 46% vol</b> A floral, new western. The best Lake District junipers, augmented with bilberry, heather and meadowsweet. Creates an artisan gin that is delicious and vibrant with fresh citrus, floral and fruity complexities. Schweppes or Fever-Tree Mediterranean Try chilled and neat or 1:1 with tonic and no fruit	<b>£4.40</b>
<b>BOMBAY SAPPHIRE - HAMPSHIRE - ENGLAND 40% vol</b> A floral, London Dry. Ten precious botanicals combine to create Bombay Sapphire, through the vapour infusion process. The result? A complex aromatic gin delivering a broader, more balanced flavour. Fever-Tree Mediterranean, wedge of lime and junipers	<b>£4.00</b>
<b>HENDRICK'S - GIRVAN - SCOTLAND 41.4% vol</b> A herbaceous, new western. Eleven peculiar botanicals including cucumber and rose petals to create a wonderfully refreshing taste with a delightful floral aroma. Fever-Tree Elderflower, slices of cucumber and/or rose petals	<b>£4.75</b>
<b>PINK GORDON'S - FIFE - SCOTLAND 37.5% vol</b> Classic 'pink' recipe from 1880. Juniper sweetened with strawberries, raspberries and redcurrants. Fever-Tree Elderflower, raspberries or strawberries All prices are per 25ml measure. Tonics are not included.	<b>£3.60</b>

## Tonics

"From time to time we all benefit from a good tonic to lift us in our everyday life. A gin, however, is lifted every day by the benefit of a good tonic" - Not Winston Churchill

SCHWEPES ORIGINAL TONIC	125ml - <b>£1.85</b>
SCHWEPES SLIMLINE TONIC	125ml - <b>£1.85</b>
FEVER-TREE MEDITERRANEAN TONIC	200ml - <b>£2.00</b>
FEVER-TREE ELDERFLOWER TONIC	200ml - <b>£2.00</b>
FENTIMANS ORIENTAL YUZU TONIC	125ml - <b>£1.85</b>

