

Cocktails at the Trout Hotel



Trout Hotel
Cockermouth



THE ONE

THE ONE BRITISH
BLENDED WHISKY

THE
LAKES DISTILLERY
CUMBRIA

40% alc./vol

700ml e

The ONE

The ONE and Only British Isles Blended Whisky

INGREDIENTS

The finest aged whiskies from around the British Isles, carefully sourced by our Whiskymaker.

PROCESS

Exceptional whiskies are expertly blended to create a harmonious flavour profile that reflects the passion, diversity and craftsmanship inherent across our island nations - resulting in The ONE, and only British Isles blended whisky.

TASTING NOTES

The nose is complex yet balanced with aromas of fresh fruits, treacle, light spice and gentle peat-smoke.
Palate is rich and balanced with notes of honey-roasted nuts, spice, and hints of dried fruits and wood smoke.

ENJOY

Enjoy as you please.
We recommend adding a few drops of water to release the subtle flavours and aromas of this outstanding whisky.



PERFECT SERVE

(SERVES 1)

Rocks glass, cubed ice

50ml The ONE British Isles Blended Whisky
Fever-Tree Ginger Ale

Garnish with lime wedge

WHISKY



OLD FASHIONED

(SERVES 1)

GLASS/ICE

Rocks glass, cubed ice

INGREDIENTS

50ml The ONE British Isles Blended Whisky

1 bar spoon of sugar

1 piece of orange peel

3 dashes of Angostura Bitters

METHOD

Combine all ingredients excluding The ONE whisky

Add 4 ice cubes and The ONE whisky

Stir until sugar is dissolved

GARNISH

Swathe of orange peel



MINT JULEP

(SERVES 1)

GLASS/ICE

Rocks glass, crushed ice

INGREDIENTS

50ml The ONE British Isles Blended Whisky

1 bar spoon of sugar

10 – 15 mint leaves

1 dash of Angostura Bitters

METHOD

Add mint, sugar and bitters to crushed ice, pour over 1 shot of The ONE whisky and churn

Add more ice and final shot of The ONE whisky and churn again to fully combine

GARNISH

Mint sprig



BLOOD & SAND

(SERVES 1)

GLASS/ICE

Martini glass, cubed ice

INGREDIENTS

25ml The ONE British Isles Blended Whisky

25ml sweet Vermouth

25ml cherry liqueur

35ml orange juice

METHOD

Add all ingredients to a shaker and shake gently

Strain into a chilled martini glass

GARNISH

Orange segment

Sugar rim (optional)



The Lakes Gin

A Fresh and Vibrant Gin with True Lakes Provenance

INGREDIENTS

An eclectic mix of over ten carefully selected botanicals, including Cumbrian juniper, one of the county's oldest plant species, and four others which are native to The Lake District National Park.

PROCESS

We steep the botanicals overnight in the finest English wheat spirit, along with pure Cumbrian water, sourced from the River Derwent. Our traditional, handmade copper pot still - Chemmy - then works its magic, as the spirit is gently distilled for up to 8 hours, resulting in an exceptionally smooth gin.

TASTING NOTES

Fresh and fruity with vibrant notes of juniper, orange peel and lemon citrus.

ENJOY

Drink neat over ice or with a tonic of choice.



THE
LAKES DISTILLERY
CUMBRIA

PERFECT SERVE

(SERVES 1)

Balloon glass, cubed ice

50ml The Lakes Gin
Fever-Tree Indian Tonic
Pink grapefruit

Garnish with pink grapefruit



FRAGARIA FIZZ

(SERVES 1)

GLASS/ICE

Champagne flute

INGREDIENTS

30ml The Lakes Gin

20ml Funkin strawberry puree

12.5ml lime juice

5ml sugar syrup

Sprig of rosemary

Prosecco

METHOD

Combine all ingredients excluding the Prosecco, shake and fine strain

Top up with Prosecco

GARNISH

Half a strawberry to the rim



CLOVER CLUB

(SERVES 1)

GLASS/ICE

Martini glass

INGREDIENTS

50ml The Lakes Gin

25ml lemon juice

10ml Grenadine

15ml egg white

METHOD

Shake all ingredients in cocktail shaker

Add ice and re-shake

Single strain

GARNISH

Raspberry



THE LAKES

GIN



BRAMBLE

(SERVES 1)

GLASS/ICE

Rocks glass, crushed ice

INGREDIENTS

50ml The Lakes Gin

25ml lemon juice

12.5ml sugar syrup

10ml Crème De Mure (blackberry liqueur)

METHOD

Combine all ingredients excluding the Crème de Mure

Shake and fine strain over crushed ice

Drizzle with Crème de Mure

GARNISH

Lemon slice and a blackberry

THE LAKES

TM

GIN

SINGLE BATCH



THE
LAKES DISTILLERY
CUMBRIA

SUPER PREMIUM GIN
WITH TRUE CUMBRIAN PROVENANCE

The Lakes Gin Explorer

Super Premium Gin with Zesty Notes and Herbal Overtones

INGREDIENTS

A diverse blend of 15 carefully selected botanicals, including Cumbrian juniper, and five others which are native to The Lake District National Park.

PROCESS

Our handmade copper pot still is charged with the finest English wheat spirit and our pure Cumbrian water, sourced from the River Derwent. The botanicals are carefully measured into the still and steeped overnight to extract the essential oils. The following day the steam is gently introduced and a long slow single batch distillation commences.

TASTING NOTES

NOSE: Zesty orange citrus, coriander and cassia bark followed by hints of Earl Grey tea and cracked black pepper.

PALATE: Herbal and complex with vibrant notes of juniper, spice and coriander, leading to a peppery finish.

ENJOY

Drink as you please.

We recommend a slice of pink grapefruit to highlight certain nuances of our uber complex gin.



PERFECT SERVE

(SERVES 1)

Balloon glass, cubed ice

50ml The Lakes Gin Explorer
Fever-Tree Mediterranean Tonic Water
Pink grapefruit

Garnish with pink grapefruit



GIN SPARKLE

(SERVES 1)

GLASS/ICE

Champagne flute

INGREDIENTS

12.5ml The Lakes Gin Explorer
12.5ml The Lakes Elderflower Gin
10ml Funkin lychee puree
10ml passion fruit syrup
Prosecco

METHOD

Combine all ingredients excluding the Prosecco
Shake & fine strain
Top up with Prosecco

GARNISH

Edible flower



CUMBRIAN COLLINS

(SERVES 1)

GLASS/ICE

Collins glass, crushed ice

INGREDIENTS

37.5ml The Lakes Gin Explorer

12.5ml Chambord (raspberry liqueur)

3 raspberries

1 bar spoon of lavender sugar

20ml lemon juice

Soda

METHOD

Muddle the raspberries and sugar

Add ice

Add all other ingredients excluding the soda

Churn and top with soda

GARNISH

Raspberry and lavender sprig



THE LAKES

VODKA

THE
LAKES DISTILLERY
CUMBRIA

THE
LAKES DISTILLERY
CUMBRIA

The Lakes Vodka

The Art of Making Vodka

INGREDIENTS

The finest English wheat spirit and our outstandingly pure Cumbrian water, sourced from the River Derwent.

PROCESS

We distill the alcohol in our handmade copper pot still in the true, time-honoured tradition of small batch, artisan vodkas. The prolonged exposure to the copper creates a full-bodied and distinctively smooth spirit that delights the senses.

TASTING NOTES

Full-bodied and ultra-smooth with hints of wheat.

ENJOY

Enjoy with your favourite mixer or neat.



PERFECT SERVE

(SERVES 1)

Tall glass, cubed ice

50ml The Lakes Vodka
Fever-Tree Madagascan Cola

Garnish with a lemon slice and a raspberry

VODKA



DISTRICT MULE

(SERVES 1)

GLASS/ICE

Rocks glass, cubed ice

INGREDIENTS

50ml The Lakes Vodka

3 dashes of Angostura Bitters

12.5ml sugar syrup

25ml lime juice

Ginger beer

METHOD

Add all ingredients to the glass with ice, stir to combine

Top with ginger beer

GARNISH

Lime wheel

VODKA



GRAPEFRUIT & THYME SPRITZ

(SERVES 1)

GLASS/ICE

Balloon glass, cubed ice

INGREDIENTS

37.5ml The Lakes Vodka

12.5ml Aperol

15ml lemon juice

15ml sugar syrup

30ml grapefruit juice

Thyme sprig

Soda

METHOD

Combine all ingredients excluding the soda, shake and fine strain

Top up with soda

GARNISH

Grapefruit slice & thyme sprig

VODKA



MOJITO ROYALE

(SERVES 1)

GLASS/ICE

Collins glass, crushed ice

INGREDIENTS

50ml The Lakes Vodka

25ml lime juice

12.5ml elderflower syrup

8 – 10 mint leaves

Prosecco

METHOD

Combine all ingredients excluding the Prosecco, shake and fine strain into an ice filled glass, churn to combine

Top up with Prosecco

GARNISH

Mint sprig and lime segment



ESPRESSO MARTINI

(SERVES 1)

GLASS/ICE

Martini glass

INGREDIENTS

25ml The Lakes Vodka

12.5ml The Lakes Espresso Vodka

12.5ml Cacao Brun (chocolate liqueur)

25ml fresh espresso

5ml sugar syrup

METHOD

Shake vigorously and single strain

GARNISH

3 coffee beans



THE LAKES
SLOE

GIN

LIQUEUR

THE LAKES
DAMSON

GIN

LIQUEUR

THE LAKES
ELDERFLOWER

GIN

LIQUEUR

THE LAKES
SALTED
CARAMEL

VODKA

LIQUEUR

THE LAKES
ESPRESSO

VODKA

LIQUEUR

THE LAKES ELDERFLOWER GIN

Fresh elderflower, juniper berries and hints of coriander.

THE LAKES DAMSON GIN

Fresh cherries, ripe plums and juniper berries with hints of spice.

THE LAKES SLOE GIN

Raspberry jam, cinnamon, orange citrus with hints of juniper and coriander.

THE LAKES ESPRESSO VODKA

Freshly roasted coffee beans with dark chocolate and hints of Madagascan vanilla pods.

THE LAKES SALTED CARAMEL VODKA

Salted caramel with a swirl of white chocolate and hints of fire toasted marshmallows.



A close-up photograph of a round-bottomed glass filled with a clear, bubbly beverage, likely gin and tonic. The glass is filled with several large, clear ice cubes. A slice of yellow lemon and a sprig of green mint are visible inside the glass, partially submerged in the liquid. The glass has a black logo printed on it. The logo consists of a stylized, multi-lined graphic above the text "THE LAKES DISTILLERY" and "CUMBRIA". The background is softly blurred, showing other similar glasses on a light-colored, textured surface.


THE
LAKES DISTILLERY
CUMBRIA

THE LAKES ELDERFLOWER GIN

PERFECT SERVE

(SERVES 1)

Balloon glass, cubed ice

75ml Prosecco

50ml The Lakes Elderflower Gin

25ml soda water

Lemon

Mint

Cucumber

Garnish with lemon, mint & cucumber




THE
LAKES DISTILLERY
CUMBRIA

THE LAKES DAMSON GIN

PERFECT SERVE

(SERVES 1)

Rocks glass

50ml The Lakes Damson Gin
Fever-Tree Sicilian Lemonade

Raspberries
Lemon peel

Garnish with raspberries and lemon peel



THE LAKES SLOE GIN

PERFECT SERVE

(SERVES 1)

Tall glass

50ml The Lakes Sloe Gin

Fever-Tree Lemon Tonic

Lemon slice

Garnish with lemon slice



THE LAKES ESPRESSO VODKA

PERFECT SERVE

(SERVES 1)

Tall glass, cubed ice

50ml The Lakes Espresso Vodka

Fever-Tree Madagascan Cola

Lemon slice

Garnish with lemon slice

VODKA



THE LAKES SALTED CARAMEL VODKA

PERFECT SERVE

(SERVES 1)

Rocks glass, cubed ice

50ml The Lakes Salted Caramel Vodka

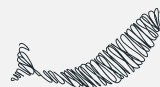
100ml fresh whole milk

Pinch of salt

Coffee beans

Garnish with coffee beans

VODKA



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Cockermouth

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Visitor Experience



Food Awards



Tourism Awards Large Hotel of the Year



Business Awards



Staff Awards

