

Lunch menu

WELCOME TO
THE CROWN & THISTLE
ROCKCLIFFE

We pride ourselves on using the very best locally sourced produce available & love to support other small local businesses from our butchers & fishmongers to microbreweries & greengrocers.

The map in our bar shows which local businesses we support - which is now over 25! Thank you for supporting our small family business so that we can support them.

Please ask for our Vegan/Vegetarian Menu or our Gluten Free Menu if required & please inform us of any allergies on arrival.

nibbles

whilst you wait

*Balsamic Onions
Homemade Bread*

*Marinated Olives
Garlic & Olive Oil Anchovies*

£3.50 each or enjoy all four for £12.95



welcome drinks

<i>Castell Lord Cava</i>	<i>175ml - £7.00</i>
<i>Juliet Rose Prosecco</i>	<i>175ml - £7.00</i>
<i>Peach & Raspberry Bellini</i>	<i>- £8.00</i>
<i>Classic Aperol Spritz</i>	<i>- £8.00</i>
<i>St Germain Elderflower Spitz</i>	<i>- £8.00</i>

starters



CLASSIC FRENCH ONION SOUP

Topped with a Grilled Cheddar Cheese Crouton & baked in the Oven
£5.95

PAN FRIED KING PRAWNS

In a Garlic, Chilli & Herb Butter. Served with Homemade Bread
£8.95

WESTMORLAND RAMEKIN

*Button Mushrooms & Smoked Bacon cooked in Garlic, Brandy & Cream.
Topped with Smoked Cheese & finished under the Grill*
£7.45

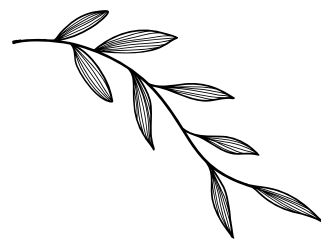
CONFIT DUCK ARANCINI

*Risotto Balls stuffed with Confit Duck Leg Meat. Served with a
Cucumber Salad & a Plum Jam Dip*
£7.95

HERITAGE TOMATO & BURRATA

*A selection of Heritage Tomatoes with Creamy Burrata Cheese dressed
with our homemade Basil Pesto, Fresh Basil Leaves & Pine Nuts*
£7.95

Lighter Lunch



TEN KING PRAWNS

10 King Prawns cooked in a Garlic, Chilli & Herb Butter served with Fries, Leaves, Freshly Baked Bread & Roasted Lemon

£13.95

TWICE BAKED CUMBRIAN CHEDDAR SOUFFLE

Made using Cheddar from Torpenhow Dairy, Wigton. Served with a Tomato, Garden Herb Cream, homemade Bread & a Green Salad

£8.95

BANG BANG CHICKEN SALAD

Shredded Chicken with Courgette & Cucumber Ribbons, sliced Peppers & Red Onion & Noodles dressed in our Homemade "Bang Bang" dressing of Peanut Butter, Soy & Sweet Chilli. Topped with Spring Onion, Fresh Chilli, Toasted Cashews & Sesame Seeds

£14.95

Also available as a vegetarian/vegan option

£13.95

signature dishes

LUXURY FISHERMAN'S PIE

Salmon, Haddock & Smoked Cod with King Prawns & Peas cooked in a rich White Wine Sauce & topped with a Crab & Smoked Cheese Mashed Potato & baked in the Oven. With a side of Greens

£16.95

CUMBRIAN TASTING OF PORK

Six Hour Braised Pork Belly, Glazed Pigs Cheek, Roast Cumberland Sausage & Black Pudding with Dauphinoise Potatoes & a Cider, Pork & Thyme Gravy. Finished with Crackling & Bacon Shard

£16.95

LOBSTER RAVIOLI

In a Tomato, Roasted Red Pepper & Garlic Lobster Bisque Sauce with a Dash of Cream & fresh Parsley. Served with a Roasted Lemon & a Pea & Rocket Salad

£15.95

seasonal dishes

CHAR-GRILLED CUMBRIAN CHICKEN BREAST

Served on a Spring Green Risotto of Asparagus, Spring Onion, Pea & fresh Garden Herbs. Finished with our Wild Garlic Pesto, Roasted Lemon, Rocket Leaves & Parmesan Shavings

£15.95

CUMBRIAN LAMB & MINT PIE

With Fondant Potato Spring Greens & a Minted Redcurrant Gravy

£14.95

PENNE ALLA NORCINA

This is our Chef Richards favourite Pasta Dish. Penne Pasta in an Italian Sausage, Fennel & Parmesan Cream Sauce. Topped with Fresh Garden Herbs, Crisp Onions & Parmesan

£14.95

TOMATO & FETA FILO TART

Slices of fresh Tomato with Roasted Butternut Squash, Red Onion & Feta Cheese on a Filo Pastry base. Baked in the Oven then drizzled with Pesto & served with Sea Salt & Rosemary Roasted New Potatoes & Cous Cous

£15.95

classic pub lunch

CUMBERLAND MACARONI CHEESE

Cumberland Farmhouse Cheddar Cheese with Locally made Cumberland Sausage & Bacon in a Rich Béchamel Sauce. Topped with a Parmesan & Herb Crumb & finished under the Grill

£14.95

Add Chicken for £2.50

OUR HOMEMADE CUMBRIAN BEEF BURGER

Served in a Toasted Brioche Bun with Onion Marmalade, Garlic Mayo, Crisp Leaves & a choice of Blue or Cheddar Cheese with a side of Slaw, Onion Rings & Skinny Fries

£14.95

CORBY HILL STEAK PIE

Served with Chunky Chips, Garden Peas & Beef Gravy

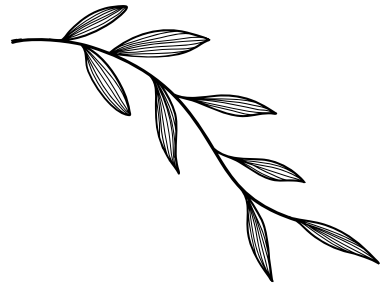
£14.95

TRADITIONAL FISH & CHIPS

With Homemade Mushy Peas, Tartare Sauce & Lemon

£14.95

sarnies



C&T CLUB SARNIE

Roast Chicken Breast, Bacon & Fresh Leaves with a lightly spiced Mayo in 3 Slices of Toasted Bloomer Bread

£8.95

FISH FINGER SARNIE

Breaded Haddock Goujons in a Toasted Brioche Bun with Tartare Sauce, Baby Gem Lettuce & a wedge of Lemon

£8.95

STEAK CIABATTA

Char-Grilled Cumbrian Steak with Caramelised Onion, Rocket Leaves & a Garlic & Pesto Mayo. Finished with Crispy Potatoes & Onions served in a warm Ciabatta

£12.95

BLUE CHEESE & FLAT CAP MUSHROOM CIABATTA

With our Garlic Mayo & Rocket Leaves

£8.95

CLASSIC FRENCH DIP

Roast Beef in a Brioche Bun with Caramelised Onions, Cumberland Cheese & French Mustard. Glazed with a Honey Butter, Sea Salt & baked. Served with Rich Beef Gravy Dip

£8.95

Cumbrian steaks

All of our Steaks are sourced from Local Farms where the herds are free range & grass fed.

Our Butcher Steven Wilson of Corby Hill then Dry ages the meat & Hangs it for a minimum of 28 days to improve the Quality & Increase the Flavour. Served with Roasted Field Mushroom & Tomato with a choice of Homemade Chunky Chips, Skinny Fries, Dauphinoise Potatoes or Parmesan & Truffle Fries
(£1.50 supplement for Dauphinoise or Truffle Fries)

12oz SIRLOIN

A well-flavoured steak with a bigger, beefier flavour than fillet or rib-eye. Perfect for highly flavoured sauces
£24.95

14oz 32 DAY AGED RIB-EYE

Limited Availability - Please ask if we can accommodate. We order these well in advance with Steve to ensure the very best quality. Considered one of the most tastiest Steaks with a marbling of fat running through
£28.95

8oz FILLET

The signature cut the world over - The King of Steaks
£31.95

10 oz FLAT IRON

From the shoulder of the Cow the Flat Iron is a nicely marbled Steak with lots of beefy flavour ***Served Medium Rare***
£17.95

CROWN & THISTLE SURF & TURF

Top any of our Steaks with King Prawns & Chorizo cooked in a Garlic & Herb Butter

£7.95



sides

Homemade Bread

Chunky Chips

Skinny Fries

Garden Salad

Beer Battered Onion Rings

Seasonal Vegetables

£3.50

Potato Dauphinoise

Truffle & Parmesan Fries

£4.00

steak sauces

Whisky & Mustard

Peppercorn

Diane

Creamy Blue Cheese

Tomato, Garlic, Rosemary & Butter Sauce

Garlic & Herb Butter

£3.00