

evening 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

Castell Lord Cava 175ml - £7.00

Juliet Rose Prosecco 175ml - £7.00

Peach & Raspberry Bellini - £8.00

Classic Aperol Spritz - £8.00

St Germain Elderflower Spitz - £8.00

starters



CLASSIC FRENCH ONION SOUP

One of our most popular dishes. 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

CHARCUTERIE BOARD

Available for one or to Share. A selection of Cured Meats, Balsamic Onions, Gherkins, Olives & Toasts

£8.95 for One or £13.95 to Share

TWICE BAKED CUMBRIAN CHEDDAR SOUFFLE

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

£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

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 & Cumberland Black Pudding with Dauphinoise Potatoes & a Cider, Pork & Thyme Gravy . Finished with Crisp Crackling & Bacon Shard

£16.95

pub classics

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



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

Served with a Fondant Potato, fresh 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

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

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

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

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