

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.



Enjoy whilst browsing the menu or waiting for your meal

Balsamic Onions Marinated Olives Homemade Bread

£3.50 each

(ve) = vegan

STARTERS

HOMEMADE SOUP OF THE DAY Served with Homemade Bread (ve) £5.95

TWICE BAKED CUMBRIAN CHEDDAR SOUFFLE Made using Park House Cheddar from Torpenhow Dairy, Wigton. Served with a Tomato, Garden Herb Cream & homemade Bread £7.45

HERITAGE TOMATO & BURRATA

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

VEGAN FRIENDLY BRUSCHETTA

Sun-Blushed Tomatoes, Cherry Tomatoes & Roasted Red Pepper with fresh Herbs & Homemade Vegan Friendly Pesto (ve) £6.95

Main Courses

HOMEMADE VEGETABLE & LENTIL ROAST

With Potato Fondant, Sticky Red Cabbage, Roast Carrot, Celeriac Puree & a Redcurrant, Red Wine & Rosemary Sauce (ve) £13.95

SPRING GREEN RISOTTO

Asparagus, Spring Onion, Pea with fresh Garden Herbs. Finished with our Wild Garlic Pesto, Roasted Lemon, Rocket Leaves & Vegetarian Parmesan Shavings. Available as a vegetarian or vegan dish (v/ve) £13.95

CUMBERLAND MACARONI CHEESE

A Rich Cumberland Farmhouse Cheddar Cheese Béchamel Sauce with Macaroni Pasta. Topped with a Vegetarian Parmesan & Herb Crumb & finished under the Grill (v)

CAULIFLOWER FRITTERS

Our vegan version of a British Classic! Cauliflower Florets in a Light Batter served with Homemade Chunky Chips, Mushy Peas, Lemon Wedge & Vegan Friendly Tartare (ve)

MOVING MOUNTAINS VEGAN BURGER

Served in a Toasted Vegan Friendly Brioche Bun with Onion Marmalade, Vegan Garlic Mayo, Crisp Leaves & Vegan Cheese with a side of Slaw, Onion Rings & Fries (ve)

TOMATO & FETA FILO TART

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

BANG BANG SALAD

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