

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.

ribbles

Enjoy whilst browsing the menu or waiting for your meal

Balsamic Onions Marinated Olives Garlic & Olive Oil Anchovies

£3.50 each

STARTERS

PAN FRIED KING PRAWNS In a Garlic, Chilli & Herb Butter. Served with Gluten Free Bread £8.95

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

CULLEN SKINK

A Traditional Smoked Haddock, Potato & Onion Chowder from the Northeast Coast of Scotland. Served Gluten Free Bread £7.25

SCOTTISH PHEASANT DUO

Our homemade Pheasant & Apricot Terrine with our homemade Pheasant & Orange Pate served with Tomato & Cumin Chutney, Mini Cornichons & Gluten Free Toasts £6.95

BRUSCHETTA TRIO

Duo of Sun-Blushed Tomato & Cherry Tomatoes with fresh Herbs, Roasted Mushroom & Blue Cheese & Sweet Roasted Red Pepper & Homemade Pesto all served on Gluten Free Toasts £6.95

A main Courses

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

OUR HOMEMADE CUMBRIAN BEEF BURGER

Served in a Gluten Free 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

PAN ROASTED WILD SCOTTISH MALLARD BREAST

With Dauphinoise Potatoes, Sticky Red Cabbage, Roast Celeriac Puree & a Redcurrant, Red Wine & Rosemary Sauce £16.95

LEEK & POTATO RISOTTO

With a Parmesan & Shallot Cream Sauce, Chargrilled Leek & a Leek Puree. Topped with Crispy Potatoes & a Parmesan Crisp £13.95

SLOWLY BRAISED CUMBRIAN BEEF FEATHERBLADE

Served with a Classic French Bourguignon Sauce of Red Wine, Bacon, Baby Onion & Mushroom served on a Creamy Mashed Potato with Roast Carrot & Tenderstem Broccoli £15.95

cupprian 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)

1202 <u>SIRLOIN</u>

A well-flavoured steak with a bigger, beefier flavour than fillet or ribeye. Perfect for highly flavoured sauces

£24.95

1402 <u>32 DAY AGED RIB-EYE</u>

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 <u>FILLET</u>

The signature cut the world over - The King of Steaks

£31.95

1202 <u>RUMP</u>

Fibrous & Full of Flavour

£18.95

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 Homemade Bread Chunky Chips Skinny Fries Garden Salad Beer Battered Onion Rings Seasonal Vegetables £3.50

> Potato Dauphinoise Truffle & Parmesan Fries £4.00



Whisky & Mustard Peppercorn Diane Creamy Blue Cheese Tomato, Garlic, Rosemary & Butter Sauce Garlic & Herb Butter £3.00