

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

*Enjoy whilst browsing the
menu or waiting for your meal*

*Balsamic Onions
Marinated Olives
Homemade Bread
Garlic & Olive Oil Anchovies*

£3.50 each or enjoy all four for £12.95

S T A R T E R S

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

CULLEN SKINK

*A Traditional Smoked Haddock, Potato & Onion Chowder from
the Northeast Coast of Scotland. Served with a Homemade
Mini Soda Bread Roll*
£7.25

SCOTTISH PHEASANT DUO

*Our homemade Pheasant & Apricot Terrine with our homemade
Pheasant & Orange Pate served with Tomato & Cumin Chutney,
Mini Cornichons & Brioche 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*
£6.95

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

ROCKET, ROAST PEPPER & BRIE CIABATTA

With our Homemade Green Pesto

£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

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

CHAR-GRILLED CHICKEN CAESAR SALAD

The Classic Salad complete with Croutons, Anchovies, Smoked Bacon, Parmesan & Caesar Dressing £9.95

CONFIT DUCK LEG

A French Classic - Served with Puy Lentils, Dauphinoise Potatoes & Green Beans. Finished with a Red Wine Jus £14.95

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

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

classic pub lunch

DUO OF CUMBRIAN CHICKEN

Oven Roasted Cumbrian Chicken Breast wrapped in Cumbrian Parma Ham with a Mini Chicken & Ham Pie. Served with Roasted Carrots, Charred Roast Leek & Pea Puree. Finished with a Chicken, Tarragon & White Wine Veloute

£15.95

BEER BATTERED FISH & CHIPS

Fresh Haddock Fillet in a Cumbrian Beer Batter with Homemade Mushy Peas, Chunky Chips, Tartare Sauce & a wedge of Lemon

£14.95

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

CUMBRIAN LAMB PIE

Slowly Braised in a Mint & Baby Onion Gravy. Served with Fondant Potato, Tenderstem Broccoli, Roasted Carrot & Gravy

£14.95

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

CORBY HILL STEAK PIE

Made by our Butcher Steve - We believe these are the BEST Steak Pies & that's why they are the only thing on our menu that we don't make ourselves! Served with Chunky Chips, Peas & Gravy

£14.95

LEEK & POTATO RISOTTO

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

£13.95

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

12oz RUMP

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

£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