

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

*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

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

BRUSCHETTA TRIO

*Duo of Sun-Blushed Tomato & Cherry Tomatoes with fresh
Herbs, Roasted Mushroom & Blue Cheese & Sweet Roasted
Red Pepper & Homemade Pesto*
£6.95

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

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

seasonal dishes

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

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

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

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