

Sunday 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 inform us of any allergies on arrival

2 Courses - £20.95

3 Courses - £23.95

to start

TODAY'S HOMEMADE SOUP
Served with our Homemade Bread

PAN FRIED KING PRAWNS
In a Garlic, Chilli & Herb Butter. Served with Homemade Bread
(£3.00 supplement price)

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

HOMEMADE PHEASANT & ORANGE PATE
Served with Farmhouse Chutney & Brioche Toasts

GRILLED GOATS CHEESE WITH POACHED PEAR
Finished with a Walnut Dressing

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

Main Courses

TRADITIONAL ROAST CUMBRIAN BEEF

With Homemade Yorkshire Pudding & Sunday Trimmings

ROAST CHICKEN DINNER

With Roast Cumberland Sausage, Stuffing & a Chicken & Thyme Gravy

HONEY ROASTED CUMBRIAN HAM

Served with a traditional Cumberland Sauce & Sunday Trimmings

HOMEMADE VEGAN LENTIL & ROOT VEGETABLE ROAST

With Sage & Onion Stuffing and an Onion Gravy

CUMBRIAN LAMB PIE

Slowly Braised in a Mint & Baby Onion Gravy. Served with Fondant Potato, Seasonal Vegetables & a Minted Lamb Gravy

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

LEEK & POTATO RISOTTO

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

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

and for dessert...

CLASSIC VANILLA CREME BRULEE

Served with Homemade Shortbread

BLACK FOREST

Reece's take on the Classic "Black Forest Dessert" - Dark Chocolate Delice set on an Almond Sponge Base with Glazed Cherries & a Black Cherry Coulis, Chocolate Shard & a Blackcurrant Sorbet

STICKY TOFFEE PUDDING

Served with Warm Butterscotch Sauce & Creamy Vanilla Ice Cream

CAPPUCCINO AFFOGATO

*Cappuccino Ice Cream with a Shot of Espresso Coffee ready to pour over
(Add a shot of Bailey's + £2.00)*

RICHARD'S SUNDAY STEAMED CHOCOLATE PUDDING

Served with Warm Chocolate Sauce & topped with Chocolate Ice Cream

RASPBERRY ETON MESS

*Sweet Whipped Cream with Meringue & Fresh Raspberries topped with
Toasted Almonds*

CUMBRIAN CHEESEBOARD

*A selection of Cheese with Crackers, Celery & Grapes
(£3.00 Supplement Price)*