

Welcome

Here at The Crown & Thistle 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. Even our milk & ice cream comes from Emily & Will at Newtown Farm just down the road.

The map in our bar shows which local businesses we support - which is now over 30! 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 prior to ordering your food with us.

nibbles whilst you wait...

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

£4.00 each or enjoy all four for £15.00

to start

Classic French Onion Soup

Topped with a Cumbrian Grilled Cheese Crouton & baked in the Oven until Golden
£7.95

Pan Fried King Prawns

In a Garlic, Herb & Chilli Butter. Served with a chunk of our Homemade Bread
£9.95

Our homemade Scottish Pheasant & Orange Pate

Served with Melba Toast & a Sloe & Damson Chutney
£8.95

Westmorland Ramekin

A favourite on our menus since 2006! Button Mushrooms & Smoked Bacon
cooked in Garlic, Brandy & Cream. Topped with Smoked Cheese & finished
under the Grill. With a chunk of Homemade Bread
£8.95

Twice baked Cumbrian Cheese Souffle

Made using Cumbrian Mature Cheddar Cheese made in Aspatria near
Wigton. Served on with a Tomato & Herb Cream with our Homemade Bread
£9.95

Tasting of Cured Fish

Our Cumberland Honey & Dill homecured Scottish Salmon, Smoked Loch Fyne
Mussels, Smoked Mackerel & Garlic & Olive Oil Marinated Anchovy Fillets. Served
with Crisp Toasts, Pickled Carrot & a Horseradish Cream Dressing
£9.95

Bruschetta Trio

Classic Tomato with Homemade Pesto, Mushroom & Blue Cheese with a Walnut
Dressing & Roasted Red Pepper & Cumbrian Brie
£7.95

signature dishes

Cumbrian Tasting of Pork

Six Hour Braised Pork Belly, Glazed Pigs Cheek, Roast Cumberland Sausage & Black Pudding with Dauphinoise Potatoes & a Cider, Pork & Thyme Gravy. Finished with Crisp Crackling & Bacon Shard

£18.95

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 & finished under the Grill. Served with a side of Greens

£19.95

Crown & Thistle Cumbrian Surf & Turf

Another original dish that has been on our Menu for over Ten years! Char-Grilled 10oz Cumbrian Flat Iron Steak topped with Pan Fried King Prawns & Chorizo cooked in a Garlic & Herb Butter. Served with a choice of Potatoes found on our Steak page
£24.95.

pub classics

Cumbrian Steak Pie

A real pub classic from Wilson's Butchers of Corby Hill served with Homemade Chunky Chips, Peas & Gravy

£16.95

Our homemade Cumbrian Beef Burger

Served in a Toasted Brioche Bun with Sticky Onion Marmalade, Garlic Mayonnaise & crisp Leaves. With a side of homemade Slaw, Skinny Fries & our homemade Beer Battered Onion Rings

£16.95 - Add Cheddar, Blue or Goats Cheese £1.50

Cumberland Macaroni Cheese

Macaroni Pasta cooked in a Rich Cumberland Farmhouse Cheese Béchamel Sauce with Cumberland Sausage & Bacon. Baked in Oven & topped with a Parmesan & Herb Crumb, finished under the Grill

£16.95 - Add Chicken for £2.50

seasonal specials

Duo of Scottish Pheasant

Pan Roasted Pheasant Breast with our Homemade “Cumberland Style” Pheasant Sausage. Served on a Bacon, Leek & Onion Fricassee with Potato Dauphinoise, Parsnip Puree & Honey Roasted Carrot. Finished with a Rich Game Jus.

£17.95

Trio of Rammerscales Scottish Partridge

Pan Roasted Partridge Breast with a mini Pulled Partridge, Ham & Leek Pie & a Black Pudding & Partridge Faggot. Served with a Potato Rosti, Creamed Savoy Cabbage & a Swede Fondant. Finished with a White Wine, Game & Rosemary Reduction.

£19.95

Mrs Kirkhams Cumbrian Chicken Cobbler

This is our Chef Reece’s dish which has been inspired from meals at his grandparents house. Cumbrian Chicken, Bacon & Leek cooked slowly in a White Wine Veloute Sauce. Topped with Mrs Kirkham’s Cheesy Dumplings & baked in the oven until golden. Served with Seasonal Greens.

£16.95

Our homemade Salmon & Parsley Fishcake

Simply served with Crushed Garden Peas, our Homemade Tartare Sauce & Homemade Chunky Chips

£16.95

Mushroom Ravioli

In a Mushroom, Spinach, White Wine & Parmesan Cream Sauce. Finished with Crispy Onions, Parmesan Shavings & a drizzle of Truffle Oil

£16.95

butchers block

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 Tomato & Mushroom & a choice of Homemade Chunky Chips, Skinny Fries, Dauphinoise Potatoes or Parmesan & Truffle Fries

(£3.00 supplement for Dauphinoise or Truffle Fries)

12oz Sirloin

A well-flavoured steak with a bigger, beefier flavour than fillet or rib-eye with the fat running along the top of the cut. Perfect for highly flavoured sauces

£25.95

14oz 32 day aged Rib eye

Limited Availability - Please ask if we can accommodate. We order this cut well in advance with Steve to ensure the very best quality so we cannot always guarantee availability. Considered the most tastiest Steak with a marbling of fat running through the centre of the Steak

£30.95

8oz Fillet

The signature cut the world over. The King of Steaks, Succulent & Lean
£33.95

10oz Flat Iron

From the shoulder of the Cow the Flat Iron is a nicely marbled Steak with lots of beefy flavour *Served Medium Rare*

£18.95

SURF Your Steak

Top any of our Cuts with Pan Fried King Prawns cooked in a Garlic & Herb Butter with Chorizo

£6.95

sides & sauces

Steak Sauces

Classic Peppercorn

Creamy Blue Cheese

Port & Red Wine

Wholegrain Mustard & Whisky

Traditional Diane

£4.25

side dishes

Chunky Homemade Chips

Skinny Fries

Seasonal Vegetables

Homemade Beer Battered Onion Rings

Garden Salad

£4.25

Truffle & Parmesan Fries

Dauphinoise Potatoes

Chunky Parmesan & Truffle Chips

£4.95