THE CAVERN

CTADTEDO

STARTERS	
GARLIC BREAD (V) Toasted rustic garlic ciabatta bread. Vegan option available Add cheese for £1.00	£5.95
SOUP OF THE DAY (VE) ☑ Our homemade soups are made with the freshest ingredients and always rich in flavour. Served with crusty bread. Please ask for the soup of the day.	£6.95
BRUSCHETTA (V) Sun blushed tomato and red onion bruschetta, finished with shaved parmesan and balsamic vinegar. Vegan option available	£7.50
CREAMY GARLIC MUSHROOMS (V) Pan-fried wild mushrooms in a creamy garlic and chive sauce. Served with crusty bread. Vegan option available	£7.95
CALAMARI (GF) Fried calamari served with a lemon and Thai style sweet chilli dipping sauce.	£8.50
CHICKEN WINGS Six succulent chicken wings coated in your choice of delicious sauce: Buffalo Hot Bourbon BBQ Sweet Soy	£8.50
SALT AND PEPPER PORK (GF) Salt and pepper crispy pork belly served with onions and peppers.	£8.95
GRILLED GOAT'S CHEESE (V) (GF) Grilled creamy goat's cheese on a brioche croute with a sweet tomato and red pepper chilli jam.	£8.95
HALLOUMI BITES (V) (GF) Crispy fried halloumi bites served with a Thai style sweet chilli dipping sauce.	£8.95
SICILIAN MEAT BALLS (GF) Spiced beef and pork meatballs infused in a rich tomato sauce with shaved parmesan.	£9.50
NACHOS & GUACAMOLE - SHARING PLATTER (V) (GF) Crispy nachos with guacamole, salsa, sour cream, jalapeños and cheese sauce. Vegan option available	£9.95

LOCAL SPECIALS

SCOUSE (Famous Liverpudlian dish from which locals get their nickname 'Scousers')
Scouse is derived from a traditional sailor's stew. Its origins are hard to pin down as versions have been consumed across northern Europe and Scandinavia for centuries, travelling from port to port with the sailors who consumed it.

Slow cooked prime beef stew with mixed vegetables and potatoes. Served with beetroot, pickled red cabbage and crusty bread.

BLIND SCOUSE (VE) **™**

A modern-day twist on our famous dish to accommodate the increasing number of vegan diners. Well, we wouldn't want you to miss out on our Scouse now would we!

Mixed vegetables, potatoes and barley stewed in a vegan gravy. Served with beetroot, pickled red cabbage and crusty bread.



£12 95

£17.95

^{*} Please speak with your server if you have any allergies. Some dishes can also be prepared Gluten Free.

MAINS ————		
CAVERN CAESAR SALAD (V) Cos lettuce, croutons, creamy Caesar dressing and parmesan make up this classic salad. Add grilled marinated chicken for an extra £5.95	£12.50	
CUMBERLAND SAUSAGE AND MASH Chargrilled Cumberland sausage served with spring onion mashed potatoes and a rich Guinness and onion gravy.	£15.95	
THE ULTIMATE VEGAN BURGER (VE) <a>Images The ULTIMATE VEGAN BURGER (VE) <a>Images The ULTIMATE VEGAN BURGE	£15.95	
SMASHED BEEF BURGER Double patty smashed burger handcrafted in house. Locally sourced and topped with lettuce, crispy onions and bacon relish. Served with skin on fries. Add cheese for an extra £1.50 Add bacon for an extra £1.95	£16.95	
GRILLED CHICKEN BURGER Flame grilled marinated chicken fillets with crispy onions, lettuce and burger sauce. Served with skin on fries. Add cheese for an extra £1.50 Add bacon for an extra £1.95	£16.95	
PAPPARDELLE BOLOGNESE Slow cooked Bolognese in a rich tomato sauce with pappardelle pasta, finished with shaved parmesan.	£18.95	
PAN-FRIED CHICKEN NOODLES Sweet chilli and Teriyaki marinated breast of chicken, pan fried with vegetables and egg noodles. Vegan option available	£18.95	
FISH AND CHIPS (GF) The iconic British dish. Battered Atlantic Cod supplied by locally acclaimed fishmonger 'Ward's Fish'. Served with chunky chips, mushy peas and tartar sauce. Eat as the locals do Add curry sauce for an extra £1.95	£18.95	
CHARGRILLED CHICKEN BREAST (GF) Grilled marinated chicken breast with a creamy garlic wild mushroom and chive sauce, served with crushed new potatoes and seasonal vegetables.	£19.95	
SLOW ROASTED CHESHIRE PORK BELLY Slow roasted local pork belly stuffed with caramelised onions and spinach. Served with spring onion mashed potatoes, seasonal vegetables and Guinness and onion gravy.	£22.95	
PAN-FRIED SEA BASS (GF) Fillet of sea bass, pan-fried and served with crushed new potatoes, seasonal vegetables and a caper chimichurri.	£23.95	
ANGUS SIRLOIN STEAK 8oz (2269) (GF) 28 days matured and dry aged. A sensational cut, tender and very rich in flavour. Served with caramelised onions, tomato, skin on fries and garlic herb butter sauce.	£27.95	

- SIDES AND EXTRAS -

All Sides - £3.50

FRIES | MASHED POTATO | SAUTÉ POTATOES | HOUSE SALAD | COLESLAW | MIXED VEGETABLES

All Sauces - £1.95

GUINNESS GRAVY | CURRY | CHEESE | TARTAR | PEPPERCORN | BOURBON BBQ | SWEET CHILLI | CAESAR | HOT

^{* 100%} of gratuities received are distributed equally amongst our staff, regardless of status, seniority, or job description. We firmly believe all staff have an equal role and responsibility in providing you with the best dining experience.



