

THE CAVERN CLUB RESTAURANT

STARTERS

GARLIC BREAD (V) £5.95

Toasted rustic garlic ciabatta bread.
Vegan option available | Add cheese for £1.50

PARSNIP AND HONEY SOUP (VE) £6.95

Our homemade winter warmer soup with a honey drizzle. Served with crusty warm bread.

BRUSCHETTA (V) £7.50

Sun blushed tomato and red onion bruschetta, finished with shaved parmesan and balsamic vinegar.

GOAT'S CHEESE AND ROCKET SALAD £8.95

Creamy goat's cheese on a brioche croute with a sweet tomato and red pepper chilli jam.

CALAMARI (GF) £8.50

Fried calamari served with a lemon and Thai style sweet chilli dipping sauce.

NACHOS AND GUACAMOLE - SHARING PLATTER (V) £9.95

Crispy nachos with guacamole, salsa, sour cream, jalapeños and cheese sauce.
Vegan option available.

CREAMY MUSHROOMS (V) £7.95

Pan-fried button mushrooms in a creamy garlic and chive sauce. Served with crusty bread.
Vegan option available

CHICKEN WINGS (GF) £8.50

Six succulent chicken wings coated in your choice of delicious sauce:
Buffalo Hot | Bourbon BBQ | Sweet Soy

OAK SMOKED SCOTTISH SALMON (GF) £7.95

Dry cured oak smoked salmon served with a potato and dill salad.

HALLOUMI BITES (V) £8.95

Crispy fried halloumi bites served with a Thai style sweet chilli dipping sauce.

SICILIAN MEATBALLS £9.50

Spiced beef and pork meatballs infused in a rich tomato sauce and shaved parmesan.

MAIN COURSES

SCOUSE (Local Dish) £17.95

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

BLIND SCOUSE (VE) £12.95

A modern-day twist on our famous dish to accommodate the increasing number of vegan diners. Mixed vegetables, potatoes and barley stewed in a vegan gravy. Served with beetroot, pickled red cabbage and crusty bread.

MAIN COURSES

FISH AND CHIPS (GF) £18.95

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

PAN-FRIED SALMON (GF) £23.95

Fillet of Scottish salmon, served with crushed new potatoes, seasonal vegetables and a caper chimichurri.

CAVERN CAESAR SALAD (V) £12.50

Cos lettuce, croutons, creamy Caesar dressing and parmesan make up this classic salad.
Add grilled marinated chicken for an extra £5.95

PAN FRIED CHICKEN NOODLES £18.95

Sweet chilli and Teriyaki marinated breast of chicken, pan fried with vegetables and egg noodles.
Vegan option available

RISOTTO OF WOODLAND MUSHROOMS (V) £12.50

A creamy garlic Woodland wild mushroom risotto finished with fresh herbs and shaved parmesan.

THE ULTIMATE VEGAN BURGER (VE) £15.95

Beetroot, carrot and barley patty. Topped with crunchy lettuce, crispy onions and BBQ sauce.
Served with skin on fries. *Add vegan cheese for an extra £1.50*

GOURMET SMASHED BEEF BURGER £16.95

Double patty smashed burger, handcrafted in house. Our locally sourced British beef burger is flame grilled and topped with lettuce, crispy onions and our homemade bacon relish. Served with skin on fries.
Add cheese for an extra £1.50 | Add bacon for an extra £1.95

GRILLED CHICKEN BURGER £16.95

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*

CHARGRILLED CHICKEN BREAST £19.95

Grilled marinated chicken breast with a creamy roasted red pepper and tomato sauce, served with crushed new potato salad and seasonal vegetables.

SALTIMBOCCA TURKEY (GF) £21.95

Turkey escalope stuffed with sage and onion stuffing, wrapped in bacon and accompanies with traditional vegetables. Served with crispy roast potatoes and red wine gravy.

ANGUS SIRLOIN STEAK 8oz (226g) (GF) £27.95

28 days matured and dry aged on the bone for 7 days. A sensational cut, tender and very rich in flavour.
Served with caramelised onions, tomato, skin on fries and garlic herb butter sauce.

SLOW ROASTED CHESHIRE PORK BELLY £22.95

Slow roasted local pork belly with spring onion mashed potatoes, seasonal vegetables and a Guinness onion gravy.

SIDES

ALL SIDES - £3.95

Fries | Spring Onion Mashed Potato | Crushed New Potatoes | House Salad | Coleslaw | Mixed Vegetables

ALL SAUCES - £1.95

Curry | Cheese | Tartar | Peppercorn | Bourbon BBQ | Sweet Chilli | Caesar | Hot

* All gratuities received are distributed equally regardless of status, seniority, or job description.
We firmly believe all staff have an equal role and responsibility in getting food from the kitchen to your table.



DESSERTS

ICE CREAM (V) £1.95

Delicious ice cream sourced locally from Cheshire Farms. Choose from chocolate, vanilla or strawberry. Price per scoop.

SORBET (VE) £1.95

Sweet and tangy refreshing sorbet. Choose from blood orange or mango flavour. Price per scoop.

CHRISTMAS PUDDING (V) £7.50

A moist Christmas pudding with cider and rum juicy sultanas served with custard.

APPLE AND WINTER BERRY CRUMBLE (V) £7.50

Bramley apple slow cooked crumble with a hint of cinnamon served with buttery crumble topping and honeycomb ice cream.

CHOCOLATE FONDANT (V) £7.50

A rich dark chocolate pudding with a soft gooey chocolate centre served with honeycomb ice cream.

CHERRY BAKEWELL CHEESECAKE (V) £7.50

Soft cherry Bakewell cheesecake with a buttery biscuit base. Served with vanilla ice cream.

STICKY TOFFEE PUDDING (GF) £7.50

A flavourful delicate sponge pudding smothered in a mouth-watering hot toffee sauce. Served warm with a scoop of vanilla ice cream. A must try!

