

THE
CAVERN
CLUB
RESTAURANT

STARTERS

GARLIC BREAD (V) £4.95

Toasted rustic garlic ciabatta bread.
Vegan option available | Add cheese for £1.00

PARSNIP AND HONEY SOUP (VE) £5.95

A delicious winter warmer. Freshly prepared and served with crusty bread.

BRUSCHETTA (VE) £5.95

Sun blushed tomato and red onion bruschetta, finished with fresh garlic and basil.

GOAT'S CHEESE AND ROCKET SALAD £6.95

Creamy goat's cheese and rocket salad with beetroot tossed in balsamic vinaigrette.

CALAMARI (GF) £7.50

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

TORTILLA CHIPS & GUACAMOLE - SHARING PLATTER (V) £9.95

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

CREAMY WILD MUSHROOMS (V) £7.50

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

CHICKEN WINGS (GF) £7.50

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

SALT AND PEPPER PORK (GF) £7.95

Salt and pepper crispy pork belly served with onions and peppers.

HALLOUMI BITES (V) (GF) £8.50

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

SHREDDED CRISPY BEEF £9.95

Strips of beef coated in a light bubbly batter. Served with asian slaw and a sweet soy and chilli dressing.

MAIN COURSES

SCOUSE (Local Dish) £14.95

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

BLIND SCOUSE (VE) £10.95

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 (CF) £17.95

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 £1.50

PAN-FRIED SALMON (CF) £21.95

Fillet of Scottish salmon, served with sauté potatoes, seasonal vegetables and hollandaise sauce.

CAVERN CAESAR SALAD (V) £10.50

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 £13.95

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

THE ULTIMATE VEGAN BURGER (VE) £14.95

Beetroot, carrot and barley patty. Topped with crunchy lettuce, crispy onions, BBQ sauce and slice of tomato.
Served with skin on fries.
Add vegan cheese for an extra £1.00

GOURMET BEEF BURGER £14.95

Handcrafted in house, our locally sourced British beef burger is flame grilled and topped with lettuce, crispy onions, tomato and burger sauce. Served with skin on fries.
Add cheese for an extra £1.00 | Add bacon for an extra £1.50

GRILLED CHICKEN BURGER £14.95

Flame grilled marinated chicken fillets with crispy onions, lettuce, tomato and a Caesar sauce.
Served with skin on fries.
Add cheese for an extra £1.00 | Add bacon for an extra £1.50

ROAST LEG OF LAMB £22.95

Slow roasted leg of Welsh lamb. Served with sauté potatoes, seasonal vegetables and red wine gravy.

SALTIMBOCCA TURKEY £15.95

Oven roasted breast of turkey, stuffed with sage, onions and wrapped in bacon. Served with thyme roast potatoes, seasonal vegetables and red wine gravy.

ANGUS SIRLOIN STEAK 8oz (226g) (CF) £25.95

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, mushrooms, tomato, skin on fries and garlic herb butter sauce.

SLOW ROASTED CHESHIRE PORK BELLY £19.95

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

SIDES

ALL SIDES - £2.95

Fries | Mashed Potato | Saute Potatoes | House Salad | Coleslaw | Mixed Vegetables

ALL SAUCES - £1.50

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.

