


THE CAVERN

RESTAURANT

STARTERS

GARLIC BREAD (V) Toasted rustic garlic ciabatta bread. <i>Vegan option available</i> <i>Add cheese for £1.00</i>	£4.95
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.	£5.95
BRUSCHETTA (VE)  Sun blushed tomato and red onion bruschetta, finished with shaved parmesan and balsamic vinegar. <i>Vegan option available</i>	£6.50
GRILLED GOAT'S CHEESE (V) Grilled creamy goat's cheese on a brioche croute with a sweet tomato and red pepper chilli jam.	£6.95
CALAMARI (GF) Fried calamari served with a lemon and Thai style sweet chilli dipping sauce.	£7.50
TORTILLA CHIPS & GUACAMOLE - SHARING PLATTER (V) (GF) Crispy nachos with guacamole, salsa, sour cream, jalapeños and cheese sauce. <i>Vegan option available</i>	£9.95
CREAMY WILD MUSHROOMS (V) Pan-fried wild mushrooms in a creamy garlic and chive sauce. Served with crusty bread. <i>Vegan option available</i>	£7.50
CHICKEN WINGS (GF) Five succulent chicken wings coated in your choice of delicious sauce: <i>Buffalo Hot Bourbon BBQ Sweet Soy</i>	£7.50
SALT AND PEPPER PORK (GF) Salt and pepper crispy pork belly served with onions and peppers.	£7.95
HALLOUMI BITES (V) (GF) Crispy fried halloumi bites served with a Thai style sweet chilli dipping sauce.	£8.50

LOCAL SPECIALS

SCOUSE (Famous Liverpudlian dish from which locals get their nickname 'Scousers') <i>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.</i> Slow cooked prime beef stew with mixed vegetables and potatoes. Served with beetroot, pickled red cabbage and crusty bread.	£14.95
BLIND SCOUSE (VE)  <i>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!</i> Mixed vegetables, potatoes and barley stewed in a vegan gravy. Served with beetroot, pickled red cabbage and crusty bread.	£10.95



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

MAINS

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. <i>Eat as the locals do... Add curry sauce for an extra £1.50</i>	£17.95
PAN-FRIED SEA BASS (GF) Fillet of sea bass, pan-fried and served with sauté potatoes, seasonal vegetables and a Dill Beurre Blanc.	£21.95
CAVERN CAESAR SALAD (V) Cos lettuce, croutons, creamy Caesar dressing and parmesan make up this classic salad. <i>Add grilled marinated chicken for an extra £5.95</i>	£10.50
PAN-FRIED CHICKEN NOODLES Sweet chilli and Teriyaki marinated breast of chicken, pan fried with vegetables and egg noodles. <i>Vegan option available</i>	£14.95
THE ULTIMATE VEGAN BURGER (VE)  Beetroot, carrot and barley patty. Topped with crunchy lettuce, crispy onions, BBQ sauce and slice of tomato. Served with skin on fries. <i>Add vegan cheese for an extra £1.00</i>	£14.95
GOURMET BEEF BURGER 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. <i>Add cheese for an extra £1.00 Add bacon for an extra £1.50</i>	£14.95
GRILLED CHICKEN BURGER Flame grilled marinated chicken fillets with crispy onions, lettuce, tomato and burger sauce. Served with skin on fries. <i>Add cheese for an extra £1.00 Add bacon for an extra £1.50</i>	£14.95
BEEF RAGU PAPPARDELLE Slow braised beef in a savoury tomato sauce with pappardelle pasta, finished with shaved parmesan.	£21.95
CHARGRILLED CHICKEN BREAST (GF) Grilled marinated chicken breast with a creamy garlic wild mushroom and chive sauce, served with sauté potatoes and seasonal vegetables.	£16.95
ANGUS RIBEYE STEAK 8oz (226g) (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
SLOW ROASTED CHESHIRE PORK BELLY Slow roasted local pork belly with spring onion mashed potatoes, seasonal vegetables and red wine gravy.	£21.95

SIDES AND EXTRAS

All Sides - £2.95

FRIES | MASHED POTATO | SAUTÉ 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.*



@CavernClubRestaurant



Only one bill provided per table
www.cavernclubrestaurant.com