

THE EAGLE

— at WEETON —

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.75

Add: Baked Irish goats cheese (v) / Hummus (ve) + 3.00 / Chicken liver pâté + 3.00

BAR SNACKS

NOCELLARA OLIVES 5.00 (ve)

TOMATO GARLIC
FLATBREAD 5.50 (v)
Fresh parmesan

CHEESE GARLIC
FLATBREAD 6.00 (v)
Fresh parmesan

HALLOUMI FRIES 7.50 (v)
Mint, garlic yogurt, pomegranate, sumac

HONEY GLAZED CHIPOLATAS 6.50
Mustard mayo

HUMMUS & GARLIC
FLATBREAD 6.75 (ve)
Tahini dip, harissa, chickpeas,
sesame seeds, coriander, pomegranate

STARTERS

ROAST PLUM TOMATO SOUP 6.50 (v)
Crispy shallots, pesto, baked bread, whipped butter
**(ve) upon request*

THE EAGLE PRAWN COCKTAIL 8.00
Marie Rose sauce, brown bread, butter

WHIPPED GOATS CHEESE 7.50 (v)
Slow roasted tomatoes, garlic oil, pistachios, croutons

PULLED PORK TACO 8.50
Barbeque pulled pork, shredded lettuce, sweetcorn salsa, guacamole, aioli

CHICKEN LIVER PATÉ 7.25
Red onion marmalade, toasted door stop brioche

THAI SPICED POTATO CAKE 6.75 (ve)
Wasabi mayo, daikon slaw, sriracha

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 14.00
Steak in garlic & herb butter, caramelised beer onions,
Swiss cheese, mustard mayo, watercress, fries, gravy

THE EAGLE DOUBLE CHEESEBURGER 13.00
British beef, brioche bun, American cheese, Russian dressing,
pickles, butter leaf, tomato, red onion, slaw, fries

CAJUN CHICKEN PO BOY BURGER 13.50
Brioche bun, garlic mayo, hot sauce, sesame, pickles, daikon slaw, fries

DOUBLE PULLED PORK CHEESEBURGER 13.50
British beef, barbeque pulled pork, brioche bun, American cheese,
smokey barbeque mayo, pickles, butter leaf, slaw, fries

CRISPY KOREAN HALLOUMI BURGER 13.50 (v)
Brioche bun, oyster mushroom, coconut raita, aioli, pickles, butter leaf, slaw, fries

JALAPEÑO & RED ONION BHAJI BURGER 13.50 (ve)
Vegan bun, mint, coconut raita, mango chutney, butter leaf, fries

Add: Fried halloumi (v) +3.00 / Streaky bacon +2.00
Upgrade: 'Filthy' fries + 1.50 / 'Posh' chips (v) + 1.50 / Salt 'n' pepper fries (ve) + 1.50

DAYTIME SANDWICHES

Served Mon to Sat, 12pm-5pm

CHEESE TOASTIE 6.75 (v)
Smoked applewood, mature cheddar,
fried egg

FISH FINGER BUTTY 7.00
Beer battered fish fingers, mushy peas,
tartare sauce, brioche bun

PULLED BBQ CHICKEN TOASTIE 7.00
Bacon, red pepper, spring onion, mozzarella

Add: Mug of soup +3.00

POACHED SALMON SUB 8.00
Crème fraiche, dill, cucumber, crispy
onions, mixed salad

CHICKEN CEASAR SUB 7.00
Bacon, parmesan, anchovies

MAINS

BRAISED LAMB SHANK 18.00

Fondant potato, roasted roots,
tenderstem broccoli, rosemary & honey sauce

PESTO GLAZED SEA BASS 16.00

Winter greens, parmentier potatoes, crème fraiche & chive sauce

BRAISED BEEF WELLINGTON 16.50

Whole roasted carrot, crispy kale, carrot purée, buttery mash

TOFU KATSU CURRY 14.00 (ve)

Deep fried crispy tofu, coconut katsu sauce, chard pak choi, lemon rice

FETA CHEESE PIE 14.50 (v)

Spinach & caramelised onion, romesco sauce, slow roasted tomato salad

GARLIC & THYME CHICKEN SUPREME 15.00

Roasted chateaux potatoes, creamy chestnut mushrooms, tarragon,
peas, pearl onions, parmesan crumb, chicken sauce

FISH & CHIPS 14.00

Fresh Fleetwood fish, beer batter, hand-cut chips,
tartare sauce, minted mushy peas

SALMON & KING PRAWN PANANG CURRY 16.50

Sweet potato, braised pak choi, peanut, lemon rice, garlic flatbread

FROM THE GRILL

HONEY & MUSTARD GLAZED BACON CHOP 16.50

Fried hen's eggs, black pudding, mushroom ketchup,
dressed watercress, fries

BARBEQUE RACK OF RIBS 18.75

Full rack of ribs, barbeque sauce, buttered corn on the cob,
slaw, filthy fries with aioli & bacon

10oz SIRLOIN STEAK 22.95

Hand-cut chips, onion rings, peppercorn sauce,
roasted tomato & mushroom

SALADS

CHICKEN CAESAR SALAD 13.00

Grilled chicken breast, parmesan, bacon, anchovies,
baby gem, croutons, Caesar dressing

VEGAN BUDDHA BOWL 11.50 (ve)

Spiced butternut squash, herby red quinoa, hummus,
garlic roasted chickpeas, avocado, falafel,
salt 'n' pepper sesame broccoli, garlic flatbread

Add: Fried Halloumi (v) +3.00 / Grilled chicken breast +3.00

ON THE SIDE

CHIPS / FRIES 4.25 (ve)

FILTHY FRIES WITH AÏOLI & BACON 5.00

POSH CHIPS WITH PARMESAN & TRUFFLE OIL 5.00 (v)

SALT 'N' PEPPER FRIES 5.00 (ve)

HONEY ROASTED ROOTS 5.00 (v)

ONION RINGS WITH STICKY BBQ SAUCE 5.00 (ve)

MASHED POTATOES 5.00 (v)

BUTTERED CORN ON COB 5.00 (v)

SALT 'N' PEPPER TENDERSTEM BROCCOLI 5.00 (ve)

GRAVY / PEPPERCORN SAUCE 2.00

THE SUNDAY ROAST

A Great British tradition. Our roasts are served every Sunday, 12pm to 8pm. Make sure to reserve a table with your server now to avoid disappointment...

BRITISH ROAST BEEF 13.75

Yorkshire pudding, roast potatoes,
seasonal greens, braised red cabbage,
root veg crush, honey roasted carrot & gravy

ROAST PORK BELLY 14.00

Yorkshire pudding, roast potatoes,
seasonal greens, braised red cabbage,
root veg crush, honey roasted carrot & gravy

ROAST CHICKEN
& STUFFING 14.00

Yorkshire pudding, roast potatoes,
seasonal greens, braised red cabbage,
root veg crush, honey roasted carrot & gravy

COURGETTE, AUBERGINE, SPINACH
& CHARRED ONION STRUDEL
14.00 (ve)

Home-made vegan gravy, seasonal greens,
braised red cabbage, roasted root crush,
roast potatoes & whole roast carrot

Add: Pigs in blankets 5.00 / Cauliflower cheese (v) 5.00 / Yorkshire pudding (v) 1.00

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.

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WINE LIST

SPARKLING WINE

DURELLO SPUMANTE BRUT 'PALLADIANO' *VENETO, ITALY*

Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 6.00 | Bottle 23.00

FONTESSA, PROSECCO SPUMANTE BRUT *VENEZIA, ITALY*

Fresh and fruity with citrus and green apple
Bottle 28.00

FONTESSA, PROSECCO ROSE *VENETO, ITALY*

Delicate with ripe strawberry and raspberry notes
Bottle 28.50

ROSÉ WINE

ANCORA ROSATO, MONFERRATO CHIARETTO *PIEMONTE, ITALY*

Refreshing & dry rosé packed with red berry fruit
125ml 4.65 | 175ml 4.90 | 250ml 6.60 | Bottle 18.50

ANOTHER STORY, WHITE ZINFANDEL ROSÉ *CALIFORNIA, USA*

Bright with luscious hints of strawberries & cream
125ml 5.20 | 175ml 5.40 | 250ml 7.15 | Bottle 21.00

LIEUX PERDUS, PINOT NOIR ROSÉ *PAYS D'OC, FRANCE*

Provence style pale rosé, packed full of creamy red berries
Bottle 25.50

WHITE WINE

THE RAMBLER, CHENIN BLANC *WESTERN CAPE, SOUTH AFRICA*

Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

ANCORA BIANCO, GARGANEGA *VENEZIA, ITALY*

Crisp & dry with apple & pear aromas, hints of lemon
125ml 4.65 | 175ml 4.85 | 250ml 6.55 | Bottle 18.25

ERICA'S SUNBIRD

SAUVIGNON BLANC *WESTERN CAPE, SOUTH AFRICA*

Ripe nectarine and peach with zippy lime
125ml 5.15 | 175ml 5.35 | 250ml 7.25 | Bottle 21.00

DOMAINE DE VEDILHAN, VIOGNIER *LANGUEDOC, FRANCE*

Honeysuckle & apricot with a rich textured body
Bottle 23.00

TERRAZZE DELLA LUNA, PINOT GRIGIO *TRENTINO, ITALY*

Fresh citrus acidity, full of stone fruit & apple
Bottle 24.00

LISTENING STATION, CHARDONNAY *VICTORIA, AUSTRALIA*

Unoaked, citrus & white peach notes, bright & fresh
Bottle 25.50

NOVAS GRAN RESERVA, SAUVIGNON BLANC *CASABLANCA VALLEY, CHILE*

Vibrant with notes of grapefruit, gooseberry and nettle
Bottle 27.50

DOMAINE DE LA MOTTE, CHABLIS *BURGUNDY, FRANCE*

Mineral & apple notes balanced with a wonderful richness
Bottle 39.50

RED WINE

PRIME CUTS RED W.O. *SWARTLAND, SOUTH AFRICA*

Super juicy, soft & easy drinking. Full of summer berries
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

PECULIAR MR PAT, MERLOT *SOUTH EASTERN AUSTRALIA*

Bright freshly picked red fruit with a gentle palate
125ml 5.05 | 175ml 5.25 | 250ml 6.90 | Bottle 19.50

WILD HOUSE, SHIRAZ *WESTERN CAPE, SOUTH AFRICA*

Summer berries with dark chocolate and a touch of spice
125ml 5.55 | 175ml 5.75 | 250ml 7.55 | Bottle 22.00

EL INFIERNILLO SINGLE

VINEYARD, PINOT NOIR *VALLE DE MAULE, CHILE*

Vibrant raspberry & cherry fruit, yet rich & subtle
Bottle 23.00

TURNO DE NOCHE, MALBEC *MENDOZA, ARGENTINA*

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 25.00

THE CHARGE, RIOJA *RIOJA, SPAIN*

Bright red fruit, sweet spice & a touch of mocha
125ml 6.40 | 175ml 6.70 | 250ml 9.30 | Bottle 27.00

GINESTET CLASSIQUE, MEDOC *BORDEAUX, FRANCE*

Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 33.00

MONTRESOR AMARONE DELLA

VALPOLICELLA 'SANTINATO' *VENETO, ITALY*

Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 63.00

CHAMPAGNE

G.H. MUMM CORDON ROUGE BRUT

CHAMPAGNE, FRANCE

Vibrant freshness. Complex and perfectly balanced
with elegant flavours of fruit and caramel
Bottle 45.00

LAURENT-PERRIER BRUT

CHAMPAGNE, FRANCE

Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 70.00

LAURENT-PERRIER ROSÉ

CHAMPAGNE, FRANCE

Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 105.00



Red Fox + Peacock
PUBS, BARS & HOTELS