THE EAGLE
— at WEETON —

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 7.50

Add: Add: Whipped feta cheese (v) +3.50 / Hummus (ve) + 3.50 / Balsamic & rapeseed oil (ve) +1.00

BAR SNACKS

GARLIC, CHILLI & HERB MARINATED OLIVES 5.25 (ve)

PERI PERI HALLOUMI FRIES 7.75 (v)
Deep fried halloumi, peri peri marinade, pico de gallo, garlic yoghurt

WHIPPED FETA 8.00 (v)
Honey glazed walnuts, garlic toasted pitta bread

HUMMUS & PITTA 7.00 (ve)
Tahini, chickpeas, roasted hazelnuts, mint, garlic & zaatar dressing

SALT 'N' PEPPER GLAZED CHIPOLATAS 6.50
Hoisin & honey dip

STARTERS

VEGAN MAPLE BARBEQUE SWEETCORN RIBS 7.50 (ve)
Cucumber & sesame salad, mango & coconut raita

GREEK LAMB MEATBALLS 8.75
Mother sauce, orzo, whipped feta, mint, oregano, sundried tomato vinaigrette

HAM HOCK & GRAIN MUSTARD TERRINE 8.00
Sea salt croutes, pickled vegetables, Cumberland sauce

PAN FRIED SCALLOPS 12.00
Crushed minted peas, coconut katsu sauce, shoestring potato

SUPERFOOD SALAD 7.50 (ve)
Sour cherries, avocado, crispy kale, herby quinoa, spinach, roasted squash, sun blushed tomato, fava beans, smoked almonds, mint & tahini dressing

ROASTED CAULIFLOWER PAKORA 8.00 (ve)
Mango & coconut raita, fresh lime

LANCASHIRE CHEESE & CHIVE CROQUETTE 8.50
Black pudding, fried egg, mustard cream, watercress
**Vegetarian available on request*

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 15.75
Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy

THE EAGLE DOUBLE CHEESEBURGER 14.25
British beef, brioche bun, American cheese, Russian dressing, pickles, shredded lettuce, tomato, red onion, slaw, fries

GRILLED LEMON & THYME CHICKEN BURGER 14.25
Brioche bun, grilled chicken breast, lemon and black pepper mayo, guacamole, tomato, onion, pickles, slaw, fries

LAMB KOFTA & GOATS CHEESE BURGER 14.25
Brioche bun, 6oz lamb burger, grilled goats cheese, caramelised onion chutney, rocket, slaw, fries

BUTTERMILK FRIED HALLOUMI BURGER 15.00 (v)
Portobello mushroom, roasted red peppers, American cheese, barbeque mayo, shredded lettuce, tomato, pickles, slaw, fries

SWEETCORN & CHICKPEA BURGER 14.50 (ve)
Vegan bun, cucumber & sesame salad, mango chutney, raita, fries

Add: Fried halloumi (v) +3.50 / Streaky bacon +2.50 / Avocado (ve) +2.50
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

NEW YORK DELI TOASTIE 9.00
Pastrami, pickles, mustard, rocket, Swiss cheese

GREEN GODDESS FOCCACIA 8.00
Poached chicken, bacon & avocado, green goddess sauce

LANCASHIRE CHEESE TOASTIE (V) 7.25
Buttered sourdough, sweet pickle

LAMB MEATBALL FOCCACIA 9.00
Smoky tomato ragu, mozzarella, rocket

HAM & LANCASHIRE CHEESE TOASTIE 7.75
Ham hock, buttered sourdough, sweet pickle

FISH FINGER BUTTY 8.00
Brioche bun, beer battered fish fingers, mushy peas, tartare sauce

MAINS

PULLED LAMB WELLINGTON 18.50
Champ mash, buttered minted spring greens, pea, mint & wild garlic purée, wild garlic oil

SALMON PAPPARDELLE 17.00
Lemon butter, beurre blanc, courgette, peas, mint, wild garlic oil, rocket & herb crumb

BRAISED JACOBS LADDER 18.00
Braised short rib of beef, port sauce, wilted Brassica vegetables, crushed fried lin royals, celeriac purée, rémoulade

CAULIFLOWER & SWEET POTATO MASSAMAN CURRY 15.00 (ve)
Cucumber & sesame salad, coconut rice, roasted cashew nuts, toasted flatbread

FETA & CARAMELISED WHITE ONION FILO PIE 15.00 (v)
Butter roasted hazelnuts, sherry pickled oranges, crispy onion salad

MISO & SESAME ROASTED CHICKEN SUPREME 17.00
Korean spiced noodles, tenderstem broccoli, kewpie slaw, peanut purée, roasted peanuts

FISH & CHIPS 15.00
Beer battered fresh Fleetwood fish, hand-cut chips, tartare sauce, minted mushy peas

SEA BASS AMÉRICAINE 17.00
Pan fried sea bass, creamy Américaine sauce, confit garlic potato, sun blushed tomato, onion, grilled asparagus & tenderstem broccoli

FROM THE GRILL

BARBEQUE MUSTARD PORK CHOP 17.00
Buttered corn on the cob, seasonal greens, sautéed new potatoes

10OZ SIRLOIN STEAK 23.95
Hand-cut chips, onion rings, peppercorn sauce, roasted tomato & mushroom

HARISSA & HONEY HALF ROAST CHICKEN 16.50
Half roast chicken, apricot & almond tabbouleh, roasted spiced pineapple & corn, ranch dip

SALADS

CHICKEN CAESAR SALAD 14.50
Grilled chicken breast, parmesan, bacon, anchovies, baby gem, croutons, Caesar dressing

VEGAN BUDDHA BOWL 12.50 (ve)
Apricot & almond tabbouleh, cucumber & sesame salad, hummus, sour cherries, avocado, grilled greens, sweetcorn & chickpea fritters, garlic flatbread

Add: Fried Halloumi (v) +3.50 / Grilled chicken breast +3.50

ON THE SIDE

CHIPS / FRIES 4.50 (ve)

FILTHY FRIES WITH AÏOLI & BACON 5.50

SALT 'N' PEPPER FRIES 5.50 (ve)

POSH CHIPS WITH PARMESAN & TRUFFLE OIL 5.50 (v)

CHAMP MASH 5.00 (v)

FRIED CRUSHED LIN ROYALS, WHIPPED FETA, CRISPY ONIONS 5.50 (v)

ONION RINGS WITH STICKY BBQ SAUCE 5.50 (ve)

BUTTERED CORN ON COB 5.00 (V)

WILTED SPRING GREENS 5.50 (ve)

PEPPERCORN SAUCE 2.50

GRAVY 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 14.50
Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

ROAST PORK BELLY 15.00
Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

ROAST CHICKEN & STUFFING 15.00
Yorkshire pudding, home-made gravy, sage & onion stuffing, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

MUSHROOM, LEEK & SQUASH WELLINGTON 15.00 (ve)
Truffle, mushroom, leek, lentil & butternut squash wellington, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée, gravy

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 6.50 | Bottle 26.00

FONTESSA, PROSECCO SPUMANTE BRUT *VENEZIE, ITALY*
Fresh and fruity with citrus and green apple
Bottle 32.00

FONTESSA, PROSECCO ROSE *VENETO, ITALY*
Delicate with ripe strawberry and raspberry notes
Bottle 33.00

ROSÉ WINE

ANCORA ROSATO, MONFERRATO CHIARETTO *PIEMONTE, ITALY*
Refreshing & dry rosé packed with red berry fruit
125ml 5.50 | 175ml 6.00 | 250ml 7.75 | Bottle 22.00

ANOTHER STORY, WHITE ZINFANDEL ROSÉ *CALIFORNIA, USA*
Bright with luscious hints of strawberries & cream
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 24.00

LIEUX PERDUS, PINOT NOIR ROSÉ *PAYS D'OC, FRANCE*
Provence style pale rosé, packed full of creamy red berries
Bottle 28.00

WHITE WINE

THE RAMBLER, CHENIN BLANC *WESTERN CAPE, SOUTH AFRICA*
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

ERICA'S SUNBIRD, SAUVIGNON BLANC *WESTERN CAPE, SOUTH AFRICA*
Ripe nectarine and peach with zippy lime
125ml 5.75 | 175ml 6.25 | 250ml 7.75 | Bottle 23.00

DIEZ SIGLOS, VERDEJO *RUEDA, SPAIN*
Ripe citrus with tropical fruit notes
Bottle 25.00

LA LANCELOTTA, GAVI *PIEMONTE, ITALY*
Apple, pear & apricot with lightly floral notes
Bottle 27.00

TERRAZZE DELLA LUNA, PINOT GRIGIO *TRENTINO, ITALY*
Fresh citrus acidity, full of stone fruit & apple
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

LISTENING STATION, CHARDONNAY *VICTORIA, AUSTRALIA*
Unoaked, citrus & white peach notes, bright & fresh
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

THE CLOUD FACTORY, SAUVIGNON BLANC *MARLBOROUGH, NEW ZEALAND*
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
Bottle 35.00

GÓMEZ CRUZADO, RIOJA BLANCO *AÑO, SPAIN*
Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

RED WINE

PRIME CUTS RED *W.O. SWARTLAND, SOUTH AFRICA*
Super juicy, soft & easy drinking. Full of summer berries
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

PECULIAR MR PAT, MERLOT *SOUTH EASTERN, AUSTRALIA*
Bright freshly picked red fruit with a gentle palate
125ml 5.75 | 175ml 6.25 | 250ml 7.75 | Bottle 22.00

WILD HOUSE, SHIRAZ *WESTERN CAPE, SOUTH AFRICA*
Summer berries with dark chocolate and a touch of spice
125ml 6.00 | 175ml 6.50 | 250ml 8.25 | Bottle 25.00

ALIANÇA DÃO, *DAO, PORTUGAL*
Ripe blackberry & plum with mocha & a hint of dark chocolate
Bottle 26.00

TURNO DE NOCHE, MALBEC *MENDOZA, ARGENTINA*
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 27.50

THE CHARGE, RIOJA *RIOJA, SPAIN*
Bright red fruit, sweet spice & a touch of mocha
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

DUBOSCQ BORDEAUX CLARET *BORDEAUX, FRANCE*
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.00

MONTRESOR AMARONE DELLA VALPOLICELLA 'SANTINATO' *VENETO, ITALY*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

CHAMPAGNE

G.H. MUMM CORDON ROUGE BRUT
CHAMPAGNE, FRANCE
Vibrant freshness. Complex and perfectly balanced with elegant flavours of fruit and caramel
Bottle 50.00

LAURENT-PERRIER BRUT
CHAMPAGNE, FRANCE
Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle 80.00

LAURENT-PERRIER ROSÉ
CHAMPAGNE, FRANCE
Award winning pink Champagne, raspberry & redcurrant notes
Bottle 115.00

Red Fox + Peacock
PUBS, BARS & HOTELS