

THE EAGLE

— at WEETON —

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.75

Add: Baked Irish goats cheese (v) +3.50 / Hummus (ve) + 3.50 / Balsamic & rapeseed oil (ve) + 1.00

BAR SNACKS

MARINATED OLIVES (ve) 6.00
Lemon & herb

PRAWN CRACKERS 4.25
Sweet chilli dip

SALT & PEPPER CALAMARI 8.50
Sesame fried pepper & onions,
yuzu mayo & lime

**HONEY GLAZED
CHIPOLATAS 7.00**
Rosemary infused chipolatas,
wholegrain mustard dip

HUMMUS & FLATBREAD (ve) 8.25
Tomato & basil jam, pesto, toasted pine nuts,
garlic brushed flatbread

STARTERS

LEEK & POTATO SOUP (v) 7.50
Crispy leeks, baked focaccia, whipped butter
**(ve) available on request*

LAMB KOFTA MEATBALLS 9.00
Mother sauce, orzo, broken feta,
flaked almonds, herb oil

**PEKING CRISPY
DUCK LEG 12.00**
Hoisin glaze, pancakes, cucumber,
spring onion

BAKED CAMEMBERT (v) 10.00
Red onion marmalade, confit garlic,
baked focaccia

PRAWN COCKTAIL 9.75
Seafood sauce, dressed salad, brown bloomer

**SMOKED HADDOCK & DILL
FISHCAKE 9.75**

Pickled shallot, caper & watercress salad,
chunky tartare sauce

KOREAN CAULIFLOWER (ve) 7.75
Crispy cauliflower florets, Gochujang sauce,
sesame, coriander, lime

BURGERS & SANDWICHES

BACONNAISE STEAK SANDWICH 17.00
Bacon jam, béarnaise sauce, British steak, ciabatta,
fries, beer cheese dipping sauce

THE EAGLE DOUBLE CHEESEBURGER 15.50
British beef, American cheese, Russian dressing, pickles,
shredded lettuce, tomato, red onion, brioche bun, slaw, fries

BUFFALO FRIED CHICKEN BURGER 15.50
Buttermilk fried chicken thigh, glazed with buffalo sauce, pickles,
herby mayonnaise, brioche bun, fries, ranch dip

JACKFRUIT & SWEETCORN FRITTER BURGER (ve) 15.50
Pulled barbecue jackfruit, mayonnaise, tomato, onion, pickles, brioche bun, fries

Add: Streaky bacon +2.75 / Fried egg (v) +1.50

Upgrade: 'Filthy' fries +2.25 / 'Posh' chips (v) +2.25 / Salt 'n' pepper fries (ve) +2.25

LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

CLUB SANDWICH 9.50
Roast chicken, bacon, tomato,
lettuce, cheddar cheese, fried egg

**LANCASHIRE CHEESE
TOASTIE (v) 7.75**
Lancashire cheese, caramelised red onion

**FISH-FINGER
SANDWICH 8.75**
Beer battered fish fingers, mushy peas,
brioche bun, tartare sauce

HAM & CHEESE TOASTIE 8.00
Lancashire cheese, honey roast ham,
caramelised red onion

**CRISPY HALLOUMI
WRAP (v) 8.50**
Sweet chilli mayonnaise, chopped salad

**ROAST CHICKEN AND
STUFFING CIABATTA 9.50**
Black pepper mayonnaise,
fairground onions & dipping gravy

Add: Mug of soup (v) +3
(ve) upon request

MAINS

BRAISED BEEF WELLINGTON 19.50
Roasted garlic mash, confit carrot, crispy kale, carrot purée, beef gravy

MUSHROOM PAPPARDELLE (ve) 16.50
Wild mushrooms, celeriac, truffle, crispy sage

GARLIC & THYME CHICKEN SUPREME 18.25
Butter roasted fondant potato, tenderstem broccoli, Forestière sauce

FISH & CHIPS 16.50
Fresh Fleetwood fish, hand-cut chips, beer batter,
tartare sauce, minted mushy peas

PAN FRIED SEA BASS 19.50
'Nduja & chorizo risotto, fresh herbs, peas, parmesan, garlic & herb crumb

CHICKEN, HAM & LEEK PIE 17.00
Creamy wholegrain mustard sauce, puff pastry lid,
glazed root vegetables, hand cut chips

BRAISED LAMB SHANK 22.00
Buttery mash, glazed root vegetables, honey & rosemary sauce

KOREAN BEEF RAMEN 18.00
Miso ramen broth, udon noodles, soy-stained egg, pak choi, chilli

PAN FRIED DUCK BREAST 19.75
Roasted new potatoes, bacon, cranberry, chicken butter sauce

HALF ROAST CHICKEN 19.00
Memphis barbecue sauce, Bacon Boston beans, filthy fries,
buttered corn, house slaw

10oz RUMP STEAK 26.00
Confit shallot, cherry tomatoes, roasted mushroom,
garlic butter & parmesan chips

Choice of sauce: Peppercorn / Béarnaise (v) / Red wine gravy

SALADS

CAESAR SALAD 15.50
Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies,
Caesar dressing, soft boiled egg, shaved parmesan

VEGAN BUDDHA BOWL (ve) 13.50
Harissa spiced cauliflower, mint yoghurt, hummus, quinoa tabbouleh,
sumac roasted squash, coriander, smoked almonds, flatbread

Add: Grilled chicken breast +3.50 / Buttermilk halloumi (v) +3.50

SIDES

HAND-CUT CHIPS / FRIES (ve) 5.00

FILTHY FRIES WITH AIOLI & BACON 6.00

SALT 'N' PEPPER FRIES (ve) 6.00

POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v) 6.00

ROASTED GARLIC MASH (v) 5.00

GLAZED ROOT VEGETABLES (v) 6.00

ORANGE & THYME CONFIT CARROTS (v) 6.00

ONION RINGS WITH STICKY BBQ SAUCE (ve) 6.00

**ROMAINE SALAD, CAESAR DRESSING,
PARMESAN, CROUTONS 5.50**

GRAVY 2.50

PEPPERCORN SAUCE / RED WINE GRAVY 3.00

BEER CHEESE SAUCE (v) / BÉARNAISE (v) 3.00

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
15.50**
Yorkshire pudding, roast potatoes, cauliflower
purée, root vegetable crush, glazed carrots,
Winter greens, homemade gravy

**ROAST PORK BELLY
16.00**
Yorkshire pudding, roast potatoes, cauliflower
purée, root vegetable crush, glazed carrots,
Winter greens, homemade gravy

**ROAST CHICKEN & STUFFING
16.00**
Yorkshire pudding, roast potatoes, cauliflower
purée, root vegetable crush, glazed carrots,
Winter greens, sage & onion stuffing,
homemade gravy

**MUSHROOM, BUTTERNUT SQUASH,
SPINACH & LEEK PARCEL
(ve) 16.00**
Roast potatoes, cauliflower purée,
root vegetable crush, glazed carrots,
Winter greens, homemade gravy

Add: Pigs in blankets +5.50 / Cauliflower cheese (v) +5.50 / Yorkshire pudding (v) +2.00

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

WINE LIST

SPARKLING WINE

DURELLO SPUMANTE BRUT 'PALLADIANO' VENETO, ITALY
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 7.00 | Bottle 27.50

FAMIGLIA BOTTER PROSECCO VENETO, ITALY
Wild apple with hints of honey & floral notes
Bottle 33.00

FAMIGLIA BOTTER PROSECCO ROSE VENETO, ITALY
Light Rose with white peach & red fruit notes
Bottle 35.00

ROSÉ WINE

SOLINO ROSATO SARDINIA, ITALY
Pale dry rose with white peach & redcurrant notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

ANOTHER STORY, WHITE ZINFANDEL ROSÉ CALIFORNIA, USA
Bright with luscious hints of strawberries & cream
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

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

WHITE WINE

CALAVERAS VINO BLANCO NORTHERN SPAIN
Fresh pear & peach with subtle floral notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

ERICA'S SUNBIRD, SAUVIGNON BLANC WESTERN CAPE, SOUTH AFRICA
Ripe nectarine and peach with zippy lime
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

DIEZ SIGLOS, VERDEJO RUEDA, SPAIN
Ripe citrus with tropical fruit notes
Bottle 26.00

LA LANCELOTTA, GAVI PIEMONTE, ITALY
Apple, pear & apricot with lightly floral notes
Bottle 32.00

ANCORA, PINOT GRIGIO LOMBARDY, ITALY
Fresh apple & citrus acidity, with light floral notes
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

LISTENING STATION, CHARDONNAY VICTORIA, AUSTRALIA
Unoaked, citrus & white peach notes, bright & fresh
125ml 7.50 | 175ml 8.25 | 250ml 9.75 | Bottle 28.00

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

ORANGE WINE

ANIMALIA, ORGANIC ORANGE WINE CASABLANCA, CHILE
A textural skin-contact wine with flavours of apricot,
fig & dried herbs, supplemented by a grassy Sauvignon tang
125ml 8.00 | 175ml 10.00 | 250ml 12.00 | Bottle 35.00

RED WINE

MORADOR TINTO, TEMPRANILLO NAVARRA, SPAIN
Ripe cherry, fresh berry & a hint of vanilla
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

PECULIAR MR PAT, MERLOT SOUTH EASTERN, AUSTRALIA
Bright freshly picked red fruit with a gentle palate
125ml 6.25 | 175ml 6.75 | 250ml 8.25 | Bottle 24.00

WILD HOUSE, SHIRAZ WESTERN CAPE, SOUTH AFRICA
Summer berries with dark chocolate and a touch of spice
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

LE FOU, PINOT NOIR LANGUEDOC, FRANCE
Warm black cherry compote with ripe, tasty tannins
Bottle 28.00

TURNO DE NOCHE, MALBEC MENDOZA, ARGENTINA
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

ONTAÑÓN ECOLÓGICO, ORGANIC RIOJA RIOJA, SPAIN
Ripe plum & cherry fruit with a touch of sweet spice
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 60.00

LAURENT-PERRIER BRUT
CHAMPAGNE, FRANCE
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 85.00

LAURENT-PERRIER ROSÉ
CHAMPAGNE, FRANCE
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 125.00



Red Fox + Peacock
PUBS, BARS & HOTELS