

# THE EAGLE

— at WEETON —

## BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.95

**Add:** Baked Irish goats cheese (v) +3.50 / Red pepper hummus (ve) + 2.00 / Balsamic & rapeseed oil (ve) + 1.00

### BAR SNACKS

MAPLE & MUSTARD GLAZED  
CHIPOLATAS 7.15  
Caramelised onion mayonnaise

PRAWN CRACKERS 4.35  
Sweet chilli dip

BEER BATTERED COD CHEEKS 7.15  
Curry mayonnaise, salt & vinegar

ROASTED RED PEPPER  
HUMMUS (v) 8.40  
Greek salad, feta, garlic flatbread  
*\*(ve) available on request*

### STARTERS

CAULIFLOWER &  
CHEDDAR SOUP (v) 7.65  
Macaroni, roasted florets, fresh herbs,  
garlic ciabatta  
*\*(ve) available on request*

PANCETTA & TRUFFLE  
FETTUCCINE 10.20  
Soft poached hens egg, parmesan

CORNED BEEF CROQUETTE 9.20  
Oat crumb, fried egg, piccalilli ketchup

KOREAN SLIDERS 9.70  
Crispy Gochujang chicken,  
aioli, slaw, pickle

BURRATA (v) 12.25  
Charred watermelon, pea, mint &  
edamame salad, mint & lime dressing,  
ciabatta

PRAWN COCKTAIL 10.00  
Seafood sauce, dressed salad,  
brown bloomer

PAN FRIED SCALLOPS 12.75  
Parsnip purée, Bury black pudding crumb,  
caramelised apple, jus

CRISPY OYSTER MUSHROOM  
PANCAKES (ve) 9.20  
Plum sauce, cucumber & spring onion

### BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 17.50  
Rump steak, Emmental cheese, fairground onions,  
Dijonnaise, dipping gravy, fries

THE EAGLE DOUBLE CHEESEBURGER 15.85  
British beef, American cheese, mac sauce, pickles,  
shredded lettuce, tomato, red onion, brioche bun, slaw, fries

PERI PERI HALLOUMI BURGER (v) 15.85  
Grilled halloumi, field mushroom, roasted red peppers, peri peri glaze,  
aioli, pickles, shredded lettuce, brioche bun, slaw, fries

SALT & PEPPER CHICKEN BURGER 15.85  
Buttermilk fried chicken, aioli, sesame, chilli, coriander,  
pickles, shredded lettuce, brioche bun, slaw, fries

SWEET POTATO & CHICKPEA BURGER (ve) 15.85  
Smoky barbecue mayonnaise, sweetcorn relish, pickles,  
shredded lettuce, tomato, red onion, brioche bun, fries

**Add:** Streaky bacon +2.75 / Fried egg (v) +1.5 / American cheese (v) +1.00  
**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 9.70  
Roast chicken, bacon, tomato,  
lettuce, cheddar cheese, fried egg

LANCASHIRE CHEESE  
TOASTIE (v) 7.90  
Lancashire cheese,  
caramelised red onion

FISH-FINGER  
SANDWICH 8.90  
Beer battered fish fingers,  
mushy peas, brioche bun,  
tartare sauce

HAM & CHEESE TOASTIE 8.15  
Lancashire cheese, honey roast ham,  
caramelised red onion

GRILLED HALLOUMI  
WRAP (v) 8.70  
Sweet chilli mayonnaise,  
chopped salad

ROAST CHICKEN &  
STUFFING CIABATTA 9.70  
Black pepper mayonnaise,  
fairground onions &  
dipping gravy

**Add:** Mug of soup (v) +3.00 / Cup of fries (ve) +2.50

### MAINS

BRAISED BEEF WELLINGTON 19.90  
Roasted garlic mash, confit carrot, crispy kale, carrot purée, beef gravy

BUTTERNUT SQUASH RISOTTO (v) 16.85  
Forest mushrooms, feta, crispy poached hens egg, pumpkin seeds, fried shallots  
*\*(ve) available on request*

PAN FRIED CHICKEN SUPREME 18.65  
Parmesan, caramelised onion & truffle potato cake,  
tenderstem broccoli, chicken & mushroom sauce

FETA, SPINACH & CARAMELISED ONION FILO PIE (v) 16.85  
Romesco sauce, overnight tomato & rocket salad, flaked almonds, balsamic

FISH & CHIPS 16.85  
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas

PAN FRIED COD 18.35  
Crispy potato scallop, crushed minted peas, katsu sauce

CHICKEN PAD THAI 18.60  
Satay chicken breast, pad thai noodles, egg,  
roasted peanuts, bean sprouts, coriander

LAMB & MINT PIE 18.35  
Braised lamb shoulder, leeks & peas, puff pastry, buttery mash, spring greens

ROASTED DUCK BREAST 20.15  
Stem ginger purée, poached rhubarb, confit onion & thyme potato, spring greens, jus

MAPLE & MUSTARD BACON CHOP 17.35  
Hand-cut chips, fried eggs, pineapple ketchup, watercress

10oz RUMP STEAK 26.50  
Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips

**Choice of sauce:** Peppercorn / Red wine gravy

### SALADS

CAESAR SALAD 15.80  
Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies,  
Caesar dressing, soft boiled egg, shaved parmesan

ROAST SALMON SALAD 17.85  
Baby gem lettuce, feta cheese, roasted butternut squash,  
peas, fresh mint, new potato, mint & lime dressing

VEGAN BUDDHA BOWL (ve) 14.75  
Falafel, red pepper hummus, tabbouleh quinoa,  
miso sweet potato, sesame fried broccoli, flatbread

**Add:** Grilled chicken breast +3.50 / Grilled Halloumi (v) +3.50 / Korean chicken +4.50

### 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

BUTTERY MASH (v) 5.00

SESAME BROCCOLI (ve) 6.00

BAKED MACARONI CHEESE (v) 6.00

ORANGE & THYME CONFIT CARROTS (v) 6.00

ONION RINGS WITH STICKY BBQ SAUCE (ve) 6.00

MINI CAESAR SALAD 5.50

GRAVY 2.50

PEPPERCORN SAUCE / RED WINE GRAVY 3.00

**Sauces:** Aioli +0.25 / Korean +0.25

### 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  
15.85  
Yorkshire pudding, roast potatoes, cauliflower  
purée, root vegetable crush, glazed carrots,  
spring greens, homemade gravy

ROAST PORK BELLY  
16.35  
Yorkshire pudding, roast potatoes, cauliflower  
purée, root vegetable crush, glazed carrots,  
spring greens, homemade gravy

ROAST CHICKEN & STUFFING  
16.35  
Yorkshire pudding, roast potatoes, cauliflower  
purée, root vegetable crush, glazed carrots,  
spring greens, sage & onion stuffing,  
homemade gravy

SWEET POTATO, BEETROOT,  
HAZELNUT & SMOKED CHEESE  
PARCEL (ve) 16.35  
Roast potatoes, cauliflower purée,  
root vegetable crush, glazed carrots,  
spring 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 7.15 | Bottle 27.95

**FAMIGLIA BOTTER PROSECCO** *VENETO, ITALY*  
Wild apple with hints of honey & floral notes  
Bottle 33.50

**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 6.70 | 250ml 8.20 | Bottle 23.95

**ANOTHER STORY, WHITE ZINFANDEL ROSÉ** *CALIFORNIA, USA*  
Bright with luscious hints of strawberries & cream  
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

**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 6.70 | 250ml 8.20 | Bottle 23.95

**ERICA'S SUNBIRD, SAUVIGNON BLANC** *WESTERN CAPE, SOUTH AFRICA*  
Ripe nectarine and peach with zippy lime  
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

**DIEZ SIGLOS, VERDEJO** *RUEDA, SPAIN*  
Ripe citrus with tropical fruit notes  
Bottle 26.50

**LA LANCELOTTA, GAVI** *PIEMONTE, ITALY*  
Apple, pear & apricot with lightly floral notes  
Bottle 33.00

**ANCORA, PINOT GRIGIO** *LOMBARDY, ITALY*  
Fresh apple & citrus acidity, with light floral notes  
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

**LISTENING STATION, CHARDONNAY** *VICTORIA, AUSTRALIA*  
Unoaked, citrus & white peach notes, bright & fresh  
125ml 7.50 | 175ml 8.45 | 250ml 9.95 | Bottle 28.75

**THE CLOUD FACTORY, SAUVIGNON BLANC** *MARLBOROUGH, NEW ZEALAND*  
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus  
Bottle 35.75

**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 6.70 | 250ml 8.20 | Bottle 23.95

**PECULIAR MR PAT, MERLOT** *SOUTH EASTERN, AUSTRALIA*  
Bright freshly picked red fruit with a gentle palate  
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.95

**WILD HOUSE, SHIRAZ** *WESTERN CAPE, SOUTH AFRICA*  
Summer berries with dark chocolate and a touch of spice  
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

**LE FOU, PINOT NOIR** *LANGUEDOC, FRANCE*  
Warm black cherry compote with ripe, tasty tannins  
Bottle 28.75

**TURNO DE NOCHE, MALBEC** *MENDOZA, ARGENTINA*  
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate  
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

**ONTAÑÓN ECOLÓGICO, ORGANIC RIOJA** *RIOJA, SPAIN*  
Ripe plum & cherry fruit with a touch of sweet spice  
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

**DUBOSCQ BORDEAUX CLARET** *BORDEAUX, FRANCE*  
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus  
Bottle 35.75

**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