

# 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

ROASTED BUTTERNUT SQUASH &  
COCONUT SOUP (v) 7.65  
Spiced crème fraîche, red pesto  
brushed ciabatta  
(ve) available on request

CHICKEN SATAY SPRING ROLL 9.50  
Sesame & cucumber salad,  
peanut dipping sauce

PRAWN COCKTAIL 10.00  
Seafood sauce, dressed salad,  
brown bloomer

DUCK LIVER PARFAIT 9.20  
Orange marmalade, pickled shallot  
& orange salad, toasted brioche

BURRATA (v) 12.25  
Lemon & oregano honey,  
charred peach, hazelnut, green bean  
& chilli salad, ciabatta

CRISPY HOT &  
SOUR PORK BELLY 9.70  
Thai noodle salad

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

CAJUN CHICKEN BURGER 15.85  
Grilled chicken breast, mint yoghurt, mango relish, pickles, tomato,  
red onion, 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

PRAWN &  
AVOCADO SUB 9.70  
Marie Rose sauce, baby gem lettuce

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

CAESAR WRAP 9.70  
Poached chicken & bacon,  
chopped salad, croutons,  
parmesan, Caesar sauce

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

### MAINS

BRAISED BEEF  
WELLINGTON 19.90  
Buttery mash, honey & thyme beetroots,  
summer greens, cauliflower 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

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

BARBECUE GLAZED  
BACON CHOP 17.35  
Baked potato with crème fraîche & bacon,  
barbecue slaw, buttered corn

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

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

### SUMMER KEBABS

BARBECUE CHICKEN 18.00  
Toasted flatbread, barbecue mayonnaise, chopped salad, coriander,  
pink onions, hummus, mint yoghurt, barbecue bacon fries

LAMB KOFTA 18.00  
Toasted flatbread, aioli, chopped salad, feta, pomegranate, mint,  
pink onions, hummus, mint yoghurt, crispy onion & garlic fries

BUTTERMILK HALLOUMI (v) 18.00  
Toasted flatbread, sweet chilli mayonnaise, chopped salad,  
coriander, pink onions, hummus, mint yoghurt, salt & chilli fries

### SALADS

TANDOORI CHICKEN SALAD 15.80  
Mango, pomegranate, spinach, quinoa, sour cherries,  
roasted butternut squash, sun-blushed tomatoes, mint & tahini dressing

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

### SIDES

HAND-CUT CHIPS / FRIES  
(ve) 5.00

FILTHY FRIES WITH AÏOLI  
& BACON 6.00

SALT 'N' PEPPER FRIES  
(ve) 6.00

POSH CHIPS WITH PARMESAN  
& TRUFFLE OIL (v) 6.00

BUTTERY MASH (v) 5.00

SALT 'N' PEPPER  
BROCCOLI (ve) 6.00

BUTTERED GREENS (V) 6.00

BAKED MACARONI  
CHEESE (v) 6.00

JACKET POTATO, CRÈME FRAÎCHE  
& BACON (v) 6.00

ONION RINGS WITH STICKY  
BBQ SAUCE (ve) 6.00

HOUSE SALAD 5.50

GRAVY /  
RED WINE GRAVY 3.00

PEPPERCORN SAUCE 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,  
seasonal greens, homemade gravy

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

ROAST CHICKEN & STUFFING  
16.35  
Yorkshire pudding, roast potatoes, cauliflower  
purée, root vegetable crush, glazed carrots,  
seasonal 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,  
seasonal 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.  
Please note: an optional 7.5% service charge is applied to all food bills. If you would like this removed please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.



# 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

**QUINSON, PROVENCE ROSÉ** *PROVENCE, FRANCE*  
Classic Provence rosé, elegant red berries with lots of finesse  
Bottle 37.25

## 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

**ALTOZANO, VERDEJO SAUVIGNON BLANC** *CASTILLA-LA-MANCHA, SPAIN*  
Freshly cut grass, fennel with exotic fruit aromas  
Bottle 26.50

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

**BELLO TRAMONTO, PINOT GRIGIO** *ABRUZZO, ITALY*  
Well balanced acidity with smooth fruity taste & aroma  
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

**AKARANA, SAUVIGNON BLANC** *MARLBOROUGH, NEW ZEALAND*  
Passionfruit & tropical notes with a crisp finish  
Bottle 35.75

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

## ORANGE WINE

**CRAMELE RECAS, ORANGE WINE** *BANAT, ROMANIA*  
Complex skin-contact wine with flavours of stone fruits and a hint of vanilla. A powerful tannin structure with long finish  
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

**DOWN UNDER, SHIRAZ** *SOUTH EASTERN, AUSTRALIA*  
Plum & berries with a hint of pepper & 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

**VIÑA CERRADA CRIANZA RIOJA** *RIOJA, SPAIN*  
Striking plum & red berries 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

**MOËT & CHANDON**  
*CHAMPAGNE, FRANCE*  
Elegant flavours of green apple & white flowers  
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