

# 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 / Hummus (ve) + 2.00 / Balsamic & rapeseed oil (ve) + 1.00

### BAR SNACKS

MAPLE & MUSTARD  
GLAZED CHIPOLATAS 7.15  
Caramelised onion mayonnaise

POPCORN  
CAULIFLOWER (ve) 6.50  
Korean glaze, sesame, coriander

PRAWN CRACKERS 4.35  
Sweet chilli dip

HUMMUS & GARLIC  
FLATBREAD (ve) 8.40  
Harissa, tahini, crispy chickpeas,  
smoked paprika

### STARTERS

ROASTED TOMATO  
SOUP (v)(ve\*) 8.00  
Pesto crème fraîche, garlic ciabatta

CHICKEN & VEGETABLE  
SPRING ROLL 10.00  
Peanut salad, sweet chilli dipping sauce

SPICED PRAWN &  
CHORIZO PIL PIL 12.50  
Roasted peppers & onions,  
garlic ciabatta

CHICKEN LIVER PARFAIT 8.50  
Cumberland chutney, apple & walnut  
salad, toasted brioche

HALLOUMI FRIES (v) 8.75  
Hot honey, aioli, pomegranate,  
fresh mint

CRISPY HOT &  
SOUR PORK BELLY 9.70  
Thai noodle salad

PAN FRIED SCALLOPS 12.75  
Creamy garlic & wild mushroom  
risotto, bacon crisp

WILD MUSHROOMS  
ON TOAST (v)(ve\*) 9.20  
Crème fraîche sauce, truffle, Parmesan

### 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

HALLOUMI BURGER (v) 15.85  
Crispy fried halloumi, aioli, pickles, shredded lettuce, brioche bun,  
slaw, fries, katsu dipping sauce

BUTTERMILK CHICKEN BURGER 15.85  
Streaky bacon, crispy hash brown, hot honey drizzle, aioli,  
pickles, shredded lettuce, brioche bun, slaw, fries

SPICED ONION BHAJI BURGER (ve) 15.85  
Marinated sesame cucumber, mango chutney, curry mayonnaise,  
pickles, shredded lettuce, 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

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

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 CIABATTA 9.70  
Marie Rose sauce, baby gem lettuce

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

CRISPY CHICKEN  
WRAP 9.70  
Roasted peppers & onions,  
katsu dipping sauce

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

### MAINS

BRAISED BEEF  
WELLINGTON 19.90  
Buttery mash, honey glazed carrot,  
crispy kale, carrot purée, beef gravy

TRUFFLE MUSHROOM & BROCCOLI  
TAGLIATELLE (ve) 16.85  
Mushroom cream sauce, tempura broccoli,  
spinach, fresh herbs, toasted almonds

GARLIC ROASTED CHICKEN 18.65  
Creamy mushroom, pea, spinach &  
caramelised onion fricassee, baby roasted  
potatoes, pancetta, chicken & thyme sauce

FETA, SPINACH & CAMELISED  
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 19.90  
Crispy potato scallop, crushed minted peas,  
chip shop curry sauce

CONFIT DUCK  
MASSAMAN CURRY 18.00  
Spinach, sweet potato, glazed pak choi,  
pickled chilli, crispy onions, lime &  
coriander rice, prawn crackers

BARNESLEY LAMB CHOP 24.00  
Mini braised lamb pie, lamb fat potato,  
pea & mint purée, honey roast carrot,  
seasonal greens, lamb sauce

CIDER & MUSTARD  
GLAZED BACON CHOP 17.35  
Garlic mash, apple purée, roasted  
red onion, braised leek, Bury  
black pudding, cider sauce

CHICKEN, MUSHROOM  
& STILTON PIE 17.50  
Puff pastry, hand-cut chips,  
apple & walnut salad

SEABASS &  
SEAFOOD LINGUINE 18.00  
Calamari, mussels, king prawns,  
cherry tomatoes, Sauce Américaine,  
fresh herbs

KOREAN CRISPY  
CHICKEN BOWL 17.00  
Glazed pak choi, sesame cucumber  
salad, lime & coriander rice

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

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

### SALADS

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

VEGAN BUDDHA BOWL (ve) 14.75  
Slow roasted butternut squash, herby quinoa,  
falafel, tahini, hummus, harrisa, tempura salt & pepper  
broccoli, garlic flatbread

**Add:** Grilled chicken breast +3.50 / Breaded 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

BUTTERY MASH (v) 5.00

SALT 'N' PEPPER  
BROCCOLI (ve) 6.00

BUTTERED GREENS (V) 6.00

BAKED MACARONI  
CHEESE (v) 6.00

ONION RINGS WITH STICKY  
BBQ SAUCE (ve) 6.00

HOUSE SALAD 5.50

GRAVY /  
RED WINE GRAVY 3.00

PEPPERCORN SAUCE /  
KATSU 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, parsnip  
purée, root vegetable crush, glazed carrots,  
seasonal greens, homemade gravy

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

ROAST CHICKEN & STUFFING  
16.35  
Yorkshire pudding, roast potatoes, parsnip  
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, parsnip 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 remove 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