

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

PEA, MINT &
COURGETTE SOUP (v*) 8.00
Low & slow ham hock, crispy onions,
toasted 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

LAMB & BEEF KOFTAS 9.50
Garlic flatbread, pickled pink onions
& fennel, fresh herbs, chilli,
Greek yogurt & sumac

CRISPY FISHCAKE 10.00
Katsu curry sauce, crushed minty peas,
salt & vinegar chip sticks

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

THAI GREEN CURRY (ve) 17.85
Coconut curry sauce, aubergines, roasted
sweet potato, spinach, green beans &
chickpeas, lemon and coriander rice,
glazed pak choi & garlic flatbread

GARLIC CHICKEN RIGATONI 18.00
Tomato, mascarpone & 'nduja rigatoni,
spinach, courgette & roasted peppers,
crispy shallots

LANCASHIRE CHEESE &
ONION PIE (v) 17.85
Shortcrust pastry, house chutney,
hand-cut chips, apple & walnut salad

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

PAN ROASTED
COD RISOTTO 21.00
Pulled ham hock, buttered leek, spinach &
parmesan risotto, crispy poached hens egg

PAN FRIED DUCK BREAST 22.00
Duck fat potato, Shallot purée,
buttered peas, pancetta, pearl onions,
confit shallot & duck sauce

BBQ FULL RACK OF RIBS 22.50
Low & slow roasted baby back ribs,
corn on the cob, fries topped with
bacon bits & aioli

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 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
17.25
Yorkshire pudding, roast potatoes, parsnip
purée, root vegetable crush, glazed carrots,
seasonal greens, homemade gravy

ROAST PORK BELLY
17.85
Yorkshire pudding, roast potatoes, parsnip
purée, root vegetable crush, glazed carrots,
seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING
17.85
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) 17.85
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

(v*) = can be made vegetarian | (ve*) = can be made vegan

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