

# THE EAGLE

— at WEETON —

## BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 9.25

**Add:** Whipped feta (v) +3.50 / Bacon and jalapeño jam + 2.50 / Red pepper hummus (ve) + 2.00 / Balsamic & oils + 1.00

### BAR SNACKS

HONEY GLAZED  
CHIPOLATAS 7.50  
Dijonnaise dip

LEMON & HERB MARINATED  
MIXED OLIVES (ve) 4.75

PRAWN CRACKERS 4.75  
Sweet chilli dip

TRUFFLED MAC &  
CHEESE BITES (v) 7.50  
Buffalo sauce

### STARTERS

PEA, MINT &  
COURGETTE SOUP (v\*) 8.50  
Low & slow ham hock, crispy onions,  
toasted ciabatta

BUFFALO CHICKEN  
TENDERS 9.00  
Blue cheese dip & pickled celery

BAKED SEAFOOD GRATIN 13.00  
Queenie scallops, king prawns & mussels,  
creamy leek & dill sauce, Parmesan & herb  
crumb, toasted ciabatta

LOADED HUMMUS (ve) 9.00  
Marinated cucumber, tomato, red onion  
& olives, garlic oil & toasted flatbread

HALLOUMI FRIES (v) 9.25  
Hot honey, aioli, pomegranate,  
fresh mint

BEEF MEATBALLS 10.00  
Mother sauce, whipped feta,  
fresh herbs, toasted garlic ciabatta  
& Zhoug

CRISPY FISHCAKE 11.00  
Katsu curry sauce, crushed minty peas,  
salt & vinegar chip sticks

BAKED TIKKA  
CAULIFLOWER (ve) 8.50  
Chickpea & lentil dhal, mint yoghurt,  
pomegranate, mango chutney & coriander

### BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 18.75  
Rump steak, Emmental cheese, fairground onions,  
Dijonnaise, dipping gravy, fries

THE EAGLE DOUBLE CHEESEBURGER 16.75  
British beef, American cheese, mac sauce, pickles,  
shredded lettuce, tomato, red onion, brioche bun, slaw, fries

GRILLED LAMB & MINT BURGER 16.75  
Bacon & jalapeño jam, Swiss cheese, garlic yoghurt,  
pickles, shredded lettuce, brioche bun, slaw & fries

GRILLED MEDITERRANEAN CHICKEN BURGER 16.75  
Red pepper hummus, whipped feta, jalapeños, shredded lettuce,  
tomato, red onion, brioche bun, slaw & fries

BBQ JACKFRUIT & SWEETCORN FRITTER BURGER (ve) 16.75  
Smoked applewood, chipotle mayo, pickles, shredded lettuce,  
tomato, red onion, brioche bun, fries

**Add:** Streaky bacon +3.00 / Fried egg (v) +1.75 / American cheese (v) +1.25  
**Upgrade:** 'Filthy' fries +2.50 / 'Posh' chips (v) +2.50 / Salt 'n' pepper fries (ve) +2.50

### LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm  
All our sandwiches come with a dressed house salad

MEATBALL SUB 10.25  
Mother sauce, mozzarella, hoagie roll

LANCASHIRE CHEESE  
TOASTIE 8.25  
Lancashire cheese,  
caramelised red onion

**Add:** Ham hock +1.50  
FISH-FINGER SANDWICH 9.50  
Beer battered fish fingers, mushy peas,  
brioche bun, tartare sauce

TUNA & CHEESE TOASTIE 9.25  
Tuna mayo, mozzarella & red onion

HALLOUMI  
SCHNITZEL (v) 9.50  
Breaded halloumi, tomato jam,  
avocado, pickled red cabbage,  
ciabatta

CLUB SANDWICH 10.25  
Roasted chicken & bacon, mayo,  
baby gem, tomato, cheddar cheese,  
fried egg

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

### MAINS

BRAISED BEEF WELLINGTON 21.00  
Buttery mash, honey glazed carrot,  
crispy kale, carrot purée, beef gravy

THAI GREEN CURRY (ve) 18.75  
Coconut curry sauce, aubergines, roasted  
sweet potato, spinach, green beans &  
chickpeas, lemon and coriander rice,  
glazed pak choi & garlic flatbread

GARLIC CHICKEN RIGATONI 18.50  
Tomato, mascarpone & 'nduja rigatoni,  
spinach, courgette & roasted peppers,  
crispy shallots

LANCASHIRE CHEESE &  
ONION PIE (v) 18.95  
Shortcrust pastry, house chutney,  
hand-cut chips, apple & walnut salad

FISH & CHIPS 18.00  
Fresh Fleetwood fish, hand-cut chips, beer  
batter, tartare sauce, minted mushy peas

MAPLE GLAZED BACON CHOP 18.50  
Fried hens egg, roasted pineapple,  
hand cut chips, maple mustard ketchup

PAN FRIED SEABASS 19.00  
Spring green & basil risotto,  
fennel salad & fresh Parmesan

LASAGNE 16.85  
Rich beef ragu, cheesy béchamel,  
dressed house salad & toasted  
garlic flatbread

MISO MARINATED  
CHICKEN SUPREME 19.50  
Spicy Korean vermicelli noodles,  
peanut purée, sesame broccoli  
& roasted peanuts

MOROCCAN SPICED  
LAMB RUMP 25.00  
Jewelled Israeli cous cous, lamb & honey  
reduction, flaked almonds,  
rose harrisa & labneh

BBQ FULL RACK OF RIBS 24.00  
Low & slow roasted baby back ribs,  
corn on the cob, fries topped with  
bacon bits & aioli

10oz RUMP STEAK 27.50  
Confit shallot, cherry tomatoes,  
roasted mushroom, garlic butter  
& Parmesan chips

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

### SALADS

CAESAR SALAD 16.50  
Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce,  
anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan

ROAST SALMON SALAD 20.75  
Baby gem, feta, watermelon, roasted butternut squash, fresh mint,  
peas, beetroot, mint & lime dressing, roasted pecans

CRISPY CHILLI BEEF SALAD 18.00  
Sticky Asian Dressing, red peppers, cucumber, Thai basil,  
vermicelli noodles, roasted peanuts & coriander

VEGAN BUDDHA BOWL (ve) 16.00  
Maple roasted sweet potato, Harrisa roasted aubergine,  
red pepper hummus, avocado, pickled red cabbage,  
dressed rainbow salad, smoked almonds & garlic flatbread

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

### SIDES

HAND-CUT CHIPS / FRIES  
(ve) 5.50

FILTHY FRIES WITH  
AIOLI & BACON 6.50

SALT 'N' PEPPER FRIES  
(ve) 6.50

POSH CHIPS WITH PARMESAN  
& TRUFFLE OIL (v) 6.50

BUTTERY MASH (v) 5.50

SALT 'N' PEPPER  
BROCCOLI (ve) 6.00

BUTTERED GREENS (v) 6.00

MAPLE ROASTED  
SWEET POTATO 6.50  
with garlic aioli, bacon & jalapeño jam

ONION RINGS WITH STICKY  
BBQ SAUCE (ve) 6.50

GRILLED CORN ON COB (v) 6.50  
whipped feta, chipotle spiced mayo  
& fresh herbs

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  
17.50  
Yorkshire pudding, roast potatoes, parsnip  
purée, root vegetable crush, glazed carrots,  
seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING  
18.00  
Yorkshire pudding, roast potatoes, parsnip  
purée, root vegetable crush, glazed carrots,  
seasonal greens, sage & onion stuffing,  
homemade gravy

ROAST PORK BELLY  
18.50  
Yorkshire pudding, roast potatoes, parsnip  
purée, root vegetable crush, glazed carrots,  
seasonal greens, homemade gravy

SWEET POTATO, BEETROOT,  
HAZELNUT & SMOKED CHEESE  
PARCEL (ve) 18.50  
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 | (v) = vegetarian | (ve) = vegan | (gf) = gluten free

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