

THE EAGLE

— *at* WEETON —

BREADBOARD, TO SHARE

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

Add: Whipped feta (v) +3.50 / 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

SWEET POTATO &
COCONUT SOUP (ve) 8.50
Harissa roasted chickpeas & rosemary
focaccia bread

BUFFALO CHICKEN
TENDERS 9.00
Blue cheese dip & pickled celery

PRAWN COCKTAIL 11.50
King prawn & Greenlandic prawns,
Marie Rose sauce, brown bloomer

HUMMUS & GARLIC
FLATBREAD (ve) 9.00
Confit garlic, harissa, soy tahini

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

MOTHER MEATBALLS 10.00
Beef meatballs, Mother sauce, blue cheese,
fresh herbs, toasted garlic ciabatta

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

WILD MUSHROOMS
ON TOAST (v)(ve*) 9.50
Crème fraîche sauce, truffle,
Parmesan

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

DOUBLE BLUE CHEESE & BACON BURGER 18.75
British beef, Blacksticks blue, streaky bacon, crispy onion ring, peppercorn sauce,
tomato, red onion, pickles, shredded lettuce, brioche bun, fries

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

VEG PATCH BURGER (ve) 16.75
Roast sweet potato & chickpea patty, soy tahini,
vegan bbq mayo, salad, gherkins, 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, American & Blacksticks
blue cheese, red onion, jalapeños,
chipotle mayo, 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

ROAST CHICKEN &
STUFFING CIABATTA 10.50
Black pepper mayonnaise, fairground
onions, sage & onion stuffing,
dipping gravy

Add: Mug of soup (v) +3.00 / Cup of fries (ve) +4.00

MAINS

BRAISED BEEF WELLINGTON 21.00
Buttery mash, Honey glazed carrots, crispy kale, carrot purée, gravy

MANGO & COCONUT CURRY 19.00
BUTTERNUT SQUASH & SESAME FALAFEL (ve)
OR GARLIC & CHILLI CHICKEN
Mango, mangetout, peppers, harissa roast chickpeas, pickled red chilli,
lemon coriander rice, glazed pak choi, garlic flatbread

CHICKEN & CHORIZO RIGATONI 19.00
Cream & white wine sauce, garlic chicken, chorizo, pesto,
toasted pine nuts, sun blushed tomato, rocket

FETA & CARAMELISED WHITE ONION FILO PIE (v) 17.00
Romesco sauce, olives, rocket salad & balsamic topped with smoked almonds

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 SEA BASS 19.50
'Nduja & chorizo risotto, fresh herbs, peas, parmesan, garlic & herb crumb

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

CHICKEN FORESTIÈRE (gf) 19.50
Garlic butter mash, honey glazed carrots, tenderstem broccoli,
creamy mushroom sauce

SLOW COOKED LAMB SHANK 28.00
Cheddar & leek mash, buttered greens, red wine gravy, parsnip purée

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 28.50
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

CRISPY CHILLI BEEF SALAD 18.00
Sticky Asian dressing, red peppers, mangetout, Thai basil,
hot vermicelli noodles, roasted peanuts & coriander

VEGAN BUDDHA BOWL (ve) 16.00
Spiced butternut squash, quinoa, hummus, harissa roast chickpeas,
avocado, falafel, salt 'n' pepper broccoli, garlic flatbread

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

SIDES

HAND-CUT CHIPS / FRIES
(ve) 5.50

FILTHY FRIES WITH
AÏOLI & 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

ONION RINGS WITH STICKY
BBQ SAUCE (ve) 6.50

HONEY ROAST
CARROTS (v) 6.00

HOUSE SALAD 5.50

GRAVY /
RED WINE GRAVY 3.00

PEPPERCORN SAUCE
/ KATSU 3.00

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

WHITE WINE

CALAVERAS VINO BLANCO *NORTHERN SPAIN*

Fresh pear & peach with subtle floral notes
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

ERICA'S SUNBIRD, SAUVIGNON BLANC

WESTERN CAPE, SOUTH AFRICA
Ripe nectarine and peach with zippy lime
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

LA LANCELOTTA, GAVI *PIEMONTE, ITALY*

Apple, pear & apricot with lightly floral notes
Bottle 34.00

BELLO TRAMONTO, PINOT GRIGIO *ABRUZZO, ITALY*

Well balanced acidity with smooth fruity taste & aroma
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

LISTENING STATION, CHARDONNAY

VICTORIA, AUSTRALIA
Unoaked, citrus & white peach notes, bright & fresh
125ml 8.25 | 175ml 8.75 | 250ml 10.25 | Bottle 29.50

EL TESORO, VERDEJO *CASTILLA Y LEON, SPAIN*

Lemon, grapefruit & hints of fennel with balanced acidity
Bottle 25.00

CLOUD FACTORY *MARLBOROUGH, NEW ZEALAND*

Passionfruit & tropical notes with a crisp finish
125ml 8.75 | 175ml 10.00 | 250ml 11.75 | Bottle 34.75

GÓMEZ CRUZADO, RIOJA BLANCO *RIOJA, SPAIN*

Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

ROSÉ & ORANGE WINE

SOLINO ROSATO *SARDINIA, ITALY*

Pale dry rose with white peach & redcurrant notes
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

ANOTHER STORY, WHITE ZINFANDEL ROSÉ

CALIFORNIA, USA
Bright with luscious hints of strawberries & cream
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

EDALISE, PROVENCE ROSÉ *PROVENCE, FRANCE*

Classic Provence rosé, elegant red berries with lots of finesse
Bottle 37.00

CRAMELE RECAS, ORANGE WINE

BANAT, ROMANIA
Complex skin-contact, stone fruits and a hint of vanilla
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 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

PECULIAR MR PAT, MERLOT

SOUTH EASTERN, AUSTRALIA
Bright freshly picked red fruit with a gentle palate
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

WRITERS BLOCK, SHIRAZ

WESTERN CAPE, SOUTH AFRICA
Plum & cherry complimented with peppery note
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

LE FOU, PINOT NOIR *LANGUEDOC, FRANCE*

Warm black cherry compote with ripe, tasty tannins
Bottle 29.75

CARLOS SERRES, RIOJA CRIANZA *RIOJA, SPAIN*

Structured red fruits & liquorice with a hint of oak
125ml 8.00 | 175ml 9.25 | 250ml 10.75 | Bottle 31.25

TURNO DE NOCHE, MALBEC *MENDOZA, ARGENTINA*

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 8.25 | 175ml 9.50 | 250ml 11.25 | Bottle 32.95

DUBOSCQ BORDEAUX CLARET *BORDEAUX, FRANCE*

Smooth & rounded, damson pepper & eucalyptus
Bottle 37.00

MONTRESOR AMARONE DELLA

VALPOLICELLA *VENETO, ITALY*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

SPARKLING WINE & CHAMPAGNE

I CASTELLI SPUMANTE

VENETO, ITALY
Citrus & crisp green apple with subtle floral note
125ml 7.50 | Bottle 28.25

FAMIGLIA BOTTER PROSECCO

VENETO, ITALY
Wild apple with hints of honey & floral notes
Bottle 33.95

FAMIGLIA BOTTER PROSECCO ROSE

VENETO, ITALY
Light Rose with white peach & red fruit notes
Bottle 35.50

HENNERS BRUT NV

EAST SUSSEX, ENGLAND
Green apple & pear fruit mixed with a toasted brioche leesy flavour, providing a complex and moreish palate
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