

THE EAGLE

— at WEETON —

GLUTEN FREE MENU

BAR SNACKS & STARTERS

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

**SWEET POTATO & COCONUT
SOUP (ve) 8.50**
Harissa roast chickpeas,
rosemary focaccia bread

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

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

MOTHER MEATBALLS 10.00
Beef meatballs, Mother sauce,
blue cheese, fresh herbs &
toasted bread

**LEMON & HERB
MARINATED OLIVES
(ve) 4.75**

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

BURGER & 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, Russian dressing, pickles,
shredded lettuce, tomato, red onion, slaw, fries

GRILLED MEDITERRANEAN CHICKEN BURGER 16.75
Red pepper hummus, whipped feta, jalapeños,
shredded lettuce, tomato, red onion, 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

SALADS

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

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

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

DESSERTS

CHOCOLATE BROWNIE (v) 8.15
Chocolate sauce, vanilla ice cream

COCONUT PANNAHOTTA 8.45
Pineapple, mango & mint salsa, solero sauce & coconut chips

DAIRY FARM ICE CREAM & SORBETS
Two scoops 4.60 | Three scoops 6.40

ICE CREAM (v)
Chocolate | Vanilla | Strawberry | Cinnamon

SORBET
Lemon | Mango | Raspberry

MAINS

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, bread

PAN FRIED SEA BASS 19.50
'Nduja & chorizo risotto, fresh herbs, peas, parmesan

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

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

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

100Z RUMP STEAK 27.50
Confit shallot, cherry tomatoes, roasted mushroom,
garlic butter & Parmesan chips

Choice of sauce: Peppercorn / Red wine gravy

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**

HOUSE SALAD (ve) 5.50

BUTTERED GREENS (v) 6.00

BUTTERY MASH (v) 5.50

SALT 'N' PEPPER BROCCOLI (ve) 6.00

HONEY ROAST CARROTS (v) 6.00

GRAVY / RED WINE GRAVY 3.00

PEPPERCORN SAUCE 3.00

LUNCH SANDWICHES

Served Mon to Sat, 12-5pm

ROAST CHICKEN 10.25
Black pepper mayonnaise, fairground onions, dipping gravy

TUNA SANDWICH 9.25
Tuna mayo & red onion

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

THE SUNDAY ROAST

Served every Sunday 12-8pm

BRITISH ROAST BEEF 17.50
ROAST CHICKEN 18.00
Roast potatoes, parsnip purée, root vegetable crush,
glazed carrots, seasonal greens, homemade gravy

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