

MOTHER'S DAY MENU

3 COURSE

£42.50

NIBBLES

Prawn crackers +£5

Sweet chilli dip

Marinated lemon and herb olives +£4 (v)(gf)

Warm salted almonds +£3.50 (v)(ve)(gf)

STARTERS

Soup of the day (v)(ve*)(gf*)

Focaccia bread and butter

Chicken liver pate

Brioche toast, red onion chutney, parmesan and rocket salad, whipped butter

Confit duck spring roll

Beansprout and spring onion slaw, plum sauce

MAINS

The Eagle Double Cheeseburger (gf*)

British beef, American cheese, big mac sauce, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, fries

Lemon Sole (gf*)

Pan fried sole, capers, brown butter, parsley, charred lemon, crushed potatoes, seasonal greens

Braised beef wellington

Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy

Shepherds Pie (gf*)

Seasonal greens

Truffled Mushroom Rigatoni

Field foraged mushrooms, truffle oil, garlic ciabatta, toasted pine nuts, parmesan, rocket

chips/fries +£6

seasonal greens +£5

house salad +£6

DESSERT

Sticky Toffee Pudding

Butter scotch sauce, vanilla ice cream, custard

Neapoliton Sundae

Vanilla, chocolate, strawberry ice cream, whipped cream, sprinkles, wafer

Breadboard +£8 (v)

Butter, balsamic & olive oil

Serves 3-5

Smoked salmon (gf*)

Lemon and dill cream cheese, granary toast, smoked salmon, capers, herb oil

Beetroot and goats cheese tart (v)

Balsamic glaze, crushed pistachios, parmesan & rocket salad

British Roast Beef (gf*)

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

Roast Chicken (gf*)

Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

Roast Pork Belly

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

Sweet Potato, Beetroot, Hazelnut & Smoked Cheese Parcel (ve)

Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

Chocolate Fudge Cake

Dark & white chocolate sauce, fresh strawberries

White Chocolate Creme Brûlée

Homebaked shortbread, fresh raspberries

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. (gf*) = Gluten Free on request. Gluten Free & Vegan desserts available on request.

Please note this is an example menu & dishes are subject to change. Thank you.