

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)

Breadboard +£8 (v)
Butter, balsamic & olive oil
Serves 3-5

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

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

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

ROASTS

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

DESSERT

Sticky Toffee Pudding
Butter scotch sauce, vanilla ice cream,
custard

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

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.

