

THE EAGLE

— at WEETON —

BREADS

BAKED SOURDOUGH LOAF (v) 8.00
with beer and burnt onion butter & balsamic oil

GARLIC CIABATTA WITH MOZZARELLA 7.00 | GARLIC CIABATTA WITH CHORIZO & MOZZARELLA 8.50

BAR SNACKS

TRUFFLED MAC &
CHEESE BITES (v) 8.00
Buffalo sauce

HUMMUS & GARLIC
FLATBREAD (ve) 9.00
Confit garlic, sun blushed
tomatoes & pesto oil

GRILLED HALLOUMI (v) 8.00
Gochujang drizzle & aioli dip

HONEY GLAZED
CHIPOLATAS 8.00
Wholegrain mustard dip

LEMON & HERB MARINATED
MIXED OLIVES (ve) 5.00

PRAWN CRACKERS 5.00
Sweet chilli dip

STARTERS

SWEET POTATO &
COCONUT SOUP (ve) 9.00
Harissa roasted chickpeas & rosemary
focaccia bread

KOREAN BBQ BAO BUNS 11.00
Pulled BBQ gochujang chicken,
Asian slaw, coriander, pickled radish

CONFIT DUCK
SPRING ROLL 12.00
Beansprout and spring onion slaw,
plum sauce

PRAWN COCKTAIL 13.00
King prawn & Greenlandic prawns,
Marie Rose sauce, brown bloomer

FISH TACO 12.00
Panko breaded Haddock, caper and
pea slaw, tortilla, mango & jalapeño
salsa, charred lime

ADOBO PORK BELLY SKEWERS 10.50
Asian noodles, pickled veg

BRIE & HOT HONEY POT (v) 12.00
Bread, toasted walnuts, crudités

BURGER & SANDWICHES

FRENCH DIP STEAK
SANDWICH 20.00
Rump steak, Emmental cheese, fairground
onions, Dijonnaise, dipping gravy, fries

THE EAGLE DOUBLE
CHEESEBURGER 18.00
British beef, American cheese, mac sauce,
pickles, shredded lettuce, tomato, red onion,
brioche bun, slaw, fries

DOUBLE BACON, BRIE &
HOT HONEY BURGER 20.50
British beef, French brie, crispy shallots,
streaky bacon, Dijonnaise, rocket,
red onion, pretzel bun, fries

GRILLED MEDITERRANEAN
CHICKEN BURGER 19.00
Red pepper hummus, whipped feta,
jalapeños, shredded lettuce, tomato,
red onion, pretzel bun, slaw & fries

VEG PATCH BURGER (ve) 19.00
Roast sweet potato & chickpea patty,
soy tahini, vegan BBQ mayo, salad,
gherkins, fries

PANKO PLAICE BURGER 20.00
Breaded Plaice, lemon & caper mayo,
vinegar slaw, shredded lettuce, tomato,
brioche bun, fries

LUNCH SANDWICHES

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

PASTRAMI & SWISS SUB 10.50
Pastrami, sauerkraut, Swiss cheese,
pickles, rocket, Dijonnaise, hoagie roll

LANCASHIRE CHEESE
TOASTIE 9.00
Lancashire cheese,
caramelised red onion

FISH-FINGER SANDWICH 11.00
Panko fish fingers, mushy peas,
brioche bun, tartare sauce

HAM & CHEESE TOASTIE 10.50
Lancashire cheese, honey roast ham,
caramelised red onion

HALLOUMI SCHNITZEL (v) 10.50
Breaded halloumi, tomato jam, avocado,
pickled red cabbage, ciabatta

HONEY BBQ
CHICKEN CIABATTA 12.50
Chipotle mayo, baby gem, red onion,
whipped feta

Add: Mug of soup (v) +3.50 / Cup of fries (ve) +4.00

MAINS

BRAISED BEEF WELLINGTON 22.50
Buttery mash, honey glazed carrots, crispy kale, carrot purée, gravy

CHICKEN, HAM & LEEK PIE 20.00
Buttery mash, braised peas, chicken gravy

MISO LAMB RUMP 29.50
Honey soy marinated lamb, vermicelli noodles, peanut puree, pak choi

MANGO & COCONUT CURRY 20.50
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 20.00
Cream & white wine sauce, garlic chicken, chorizo, pesto,
toasted pine nuts, sun blushed tomato, rocket

FETA & CARAMELISED WHITE ONION FILO PIE (v) 20.00
Romesco sauce, olives, rocket salad & balsamic topped with smoked almonds

FISH & CHIPS 19.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas

MAPLE GLAZED BACON CHOP 21.50
Fried hens egg, roasted pineapple, hand cut chips, maple mustard ketchup

PAN FRIED PLAICE 25.00
Plaice, capers, brown butter, parsley, charred lemon,
crushed potatoes, seasonal greens

CHICKEN KIEV 21.00
Cheddar & leek mash, grilled asparagus, chicken butter sauce

STEAK DIANE 30.00
8oz tenderised sirloin steak, Diane sauce,
hand-cut chips, charred asparagus

SALADS

CAESAR SALAD 17.50
Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce,
anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan

CRISPY CHILLI BEEF SALAD 19.00
Sticky Asian dressing, red peppers, mangetout, Thai basil,
hot vermicelli noodles, roasted peanuts & coriander

VEGAN BUDDHA BOWL (ve) 17.00
Spiced butternut squash, quinoa, hummus, harissa roast chickpeas,
avocado, falafel, salt 'n' pepper broccoli, garlic flatbread

Add: Grilled chicken breast +4.00 / Grilled halloumi (v) +4.00

SIDES

HAND-CUT CHIPS /
FRIES (ve) 6.00

FILTHY FRIES WITH
AÏOLI & BACON 7.00

SALT 'N' PEPPER FRIES
(ve) 7.00

BUTTERY MASH (v) 6.00

ONION RINGS WITH STICKY
BBQ SAUCE (ve) 7.50

HONEY ROAST
CARROTS (v) 6.00

POSH CHIPS WITH
PARMESAN & TRUFFLE
OIL (v) 7.00

HOUSE SALAD 6.00

DIANE SAUCE
/ BEEF GRAVY 3.00

CHARRED ASPARAGUS
& GREEN BEANS WITH
TOASTED PINE
NUTS (v) 6.00

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
19.00
Yorkshire pudding, roast potatoes, parsnip
purée, root vegetable crush, glazed carrots,
seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING
19.50
Yorkshire pudding, roast potatoes, parsnip
purée, root vegetable crush, glazed carrots,
seasonal greens, sage & onion stuffing,
homemade gravy

ROAST PORK BELLY
20.00
Yorkshire pudding, roast potatoes, parsnip
purée, root vegetable crush, glazed carrots,
seasonal greens, homemade gravy

SWEET POTATO, BEETROOT,
HAZELNUT & SMOKED CHEESE
PARCEL (ve) 20.00
Roast potatoes, parsnip purée,
root vegetable crush, glazed carrots,
seasonal greens, homemade gravy

Add: Pigs in blankets +6.50 / Cauliflower cheese (v) +6.00 / 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 removed 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

PIEMONTE, ITALY
Apple, pear & apricot with lightly floral notes
Bottle 34.00

BELLO TRAMONTO, PINOT GRIGIO ABRUZZO, ITALY

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

CASTILLA Y LEON, SPAIN
Lemon, grapefruit & hints of fennel with balanced acidities
Bottle 25.00

CLOUD FACTORY MARLBOROUGH, NEW ZEALAND

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

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

ROSÉ & ORANGE WINE

SOLINO ROSATO *SARDINIA, ITALY*

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*

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

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

LANGUEDOC, FRANCE
Warm black cherry compote with ripe, tasty tannins
Bottle 29.75

CARLOS SERRES, RIOJA CRIANZA RIOJA, SPAIN

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

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

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