



## SNACKS

<b>TRUFFLED MAC &amp; CHEESE BITES (v)</b> Buffalo sauce	8.00	<b>BATTERED ONION RINGS (ve)</b> Sticky BBQ sauce	7.50
<b>HUMMUS &amp; GARLIC FLATBREAD (ve)</b> Confit garlic, sun blushed tomatoes & pesto oil	9.00	<b>LEMON &amp; HERB MARINATED MIXED OLIVES (ve)</b>	5.00
<b>GRILLED HALLOUMI (v)</b> Gochujang drizzle & aioli dip	8.00	<b>PRAWN CRACKERS</b> Sweet chilli dip	5.00
<b>HONEY GLAZED CHIPOLATAS</b> Wholegrain mustard dip	8.00		

## BREADS

<b>BAKED SOURDOUGH LOAF (v)</b> Beer and burnt onion butter & balsamic oil	8.00
<b>GARLIC CIABATTA WITH MOZZARELLA</b>	7.00
<b>GARLIC CIABATTA WITH CHORIZO &amp; MOZZARELLA</b>	8.50

## STARTERS

<b>SWEET POTATO &amp; COCONUT SOUP (ve)</b> Harissa roasted chickpeas & rosemary focaccia bread	9.00	<b>PRAWN COCKTAIL</b> King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer	13.00	<b>ADOBO PORK BELLY SKEWERS</b> Asian noodles, pickled veg	10.50
<b>KOREAN BBQ BAO BUNS</b> Pulled BBQ gochujang chicken, Asian slaw, coriander, pickled radish	11.00	<b>FISH TACO</b> Panko breaded Haddock, caper and pea slaw, tortilla, mango & jalapeño salsa, charred lime	12.00	<b>BRIE &amp; HOT HONEY POT (v)</b> Bread, toasted walnuts, crudité	12.00
				<b>CONFIT DUCK SPRING ROLL</b> Beansprout and spring onion slaw, plum sauce	12.00

## MAINS

<b>BRAISED BEEF WELLINGTON</b> Buttery mash, honey glazed carrots, crispy kale, carrot purée, gravy	22.50	<b>FISH &amp; CHIPS</b> Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	19.50	<b>CRISPY CHILLI BEEF NOODLES</b> Sticky Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	19.00
<b>CHICKEN, HAM &amp; LEEK PIE</b> Buttery mash, braised peas, chicken gravy	20.00	<b>FETA &amp; CARAMELISED WHITE ONION FILO PIE (v)</b> Romesco sauce, olives, rocket salad & balsamic topped with smoked almonds	20.00	<b>STEAK DIANE</b> 8oz tenderised sirloin steak, Diane sauce, charred asparagus, hand cut chips	30.00
<b>MAPLE GLAZED BACON CHOP</b> Fried hens egg, roasted pineapple, hand cut chips, maple mustard ketchup	21.50	<b>CHICKEN KIEV</b> Cheddar & leek mash, grilled asparagus, chicken butter sauce	21.00	<b>SALADS</b>	
<b>MISO LAMB RUMP</b> Honey soy marinated lamb, vermicelli noodles, peanut puree, pak choi	29.50	<b>MANGO &amp; COCONUT CURRY</b> 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	20.50	<b>CAESAR SALAD</b> Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan	17.50
<b>CHICKEN &amp; CHORIZO RIGATONI</b> Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun blushed tomato, rocket	20.00			<b>VEGAN BUDDHA BOWL (ve)</b> Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, salt 'n' pepper broccoli, garlic flatbread Add: Grilled chicken +4   Grilled halloumi (v) +4	17.00
<b>PAN FRIED PLAICE</b> Plaice, capers, brown butter, parsley, charred lemon, crushed potatoes, seasonal greens	25.00				

## BURGERS & GOURMET SANDWICHES

<b>FRENCH DIP STEAK SANDWICH</b> Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	20.00
<b>THE EAGLE DOUBLE CHEESEBURGER</b> British beef, American cheese, mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	18.00
<b>DOUBLE BACON, BRIE &amp; HOT HONEY BURGER</b> British beef, French brie, crispy shallots, streaky bacon, Dijonnaise, rocket, red onion, pretzel bun, fries	20.50
<b>GRILLED MEDITERRANEAN CHICKEN BURGER</b> Red pepper hummus, whipped feta, jalapeños, shredded lettuce, tomato, red onion, pretzel bun, slaw & fries	19.00
<b>VEG PATCH BURGER (ve)</b> Roast sweet potato & chickpea patty, soy tahini, vegan BBQ mayo, salad, gherkins, fries	19.00
<b>PANKO PLAICE BURGER</b> Breaded Plaice, lemon & caper mayo, vinegar slaw, shredded lettuce, tomato, brioche bun, fries	20.00

Upgrade: 'Filthy' fries +2.50 / 'Posh' chips (v) +2.50 / Salt 'n' pepper fries (ve) +2.50

## LUNCH SANDWICHES

SERVED MON-SAT 12PM - 5PM  
ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD  
ADD: MUG OF SOUP (V) +3.50 | CUP OF FRIES (VE) +4

<b>PASTRAMI &amp; SWISS SUB</b> Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll	10.50
<b>LANCASHIRE CHEESE TOASTIE</b> Lancashire cheese, caramelised red onion	9.00
<b>FISH-FINGER SANDWICH</b> Panko fish fingers, mushy peas, brioche bun, tartare sauce	11.00
<b>HAM &amp; CHEESE TOASTIE</b> Lancashire cheese, honey roast ham, caramelised red onion	10.50
<b>HALLOUMI SCHNITZEL (v)</b> Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta	10.50
<b>HONEY BBQ CHICKEN CIABATTA</b> Chipotle mayo, baby gem, red onion, whipped feta	12.50

## SIDES

<b>DRESSED MIXED HOUSE SALAD (v)</b>	6.00	<b>HAND-CUT CHIPS / FRIES (ve)</b>	6.00	<b>BUTTERY MASH (v)</b>	6.00
<b>HONEY ROAST CARROTS (v)</b>	6.00	<b>FILTHY FRIES WITH AIOLI &amp; BACON</b>	7.00	<b>DIANE SAUCE   BEEF GRAVY</b>	3.00
<b>CHARRED ASPARAGUS &amp; GREEN</b>	6.00	<b>SALT 'N' PEPPER FRIES (ve)</b>	7.00	<b>BATTERED ONION RINGS (ve) WITH BBQ SAUCE</b>	7.50
<b>BEANS WITH TOASTED PINE NUTS (v)</b>		<b>POSH CHIPS WITH PARMESAN &amp; TRUFFLE OIL (v)</b>	7.00		

## SUNDAY ROASTS

OUR ROASTS ARE SERVED EVERY SUNDAY, 12-8PM. | RESERVE A TABLE NOW TO AVOID DISAPPOINTMENT...

<b>BRITISH ROAST BEEF 19.00</b> Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	<b>ROAST CHICKEN &amp; STUFFING 19.50</b> Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy	<b>ROAST PORK BELLY 20.00</b> Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy	<b>SWEET POTATO, BEETROOT, HAZELNUT &amp; SMOKED CHEESE PARCEL (ve) 20.00</b> Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy
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ADD: PIGS IN BLANKETS +6.50 / CAULIFLOWER CHEESE (V) +6.00 / YORKSHIRE PUDDING (V) +2.00

(ve\*) = vegan on request (v\*) = vegetarian on request. If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order.

An optional 7.5% service charge is applied to food bills. To 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

CALAVERAS, VINO BLANCO | *NORTHERN SPAIN* 11.5%

Fresh pear & peach with subtle floral notes  
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

ANCORA, PINOT GRIGIO | *LOMBARDIA, ITALY* 11%

Well balanced, apple & citrus aromas with a crisp finish  
125ml 7.15 | 175ml 7.85 | 250ml 9.35 | Bottle 26.50

ERICA'S SUNBIRD, SAUVIGNON BLANC | *WESTERN CAPE, SOUTH AFRICA* 11%

Ripe nectarine and peach with zippy lime  
125ml 7.45 | 175ml 8.15 | 250ml 9.65 | Bottle 27.50

EL TESORO, VERDEJO | *CASTILLA Y LEON, SPAIN* 11%

Lemon, grapefruit & hints of fennel with balanced acidity  
Bottle 26.00

LISTENING STATION, CHARDONNAY | *VICTORIA, AUSTRALIA* 12.5%

Unoaked, citrus & white peach notes, bright & fresh  
125ml 8.60 | 175ml 9.30 | 250ml 10.80 | Bottle 31.00

CLOUD FACTORY, SAUVIGNON BLANC | *MARLBOROUGH, NEW ZEALAND* 13.5%

Passionfruit & tropical notes with a crisp finish  
125ml 10.30 | 175ml 11.00 | 250ml 12.50 | Bottle 36.00

LA LANCELOTTA, GAVI | *PIEMONTE, ITALY* 12.5%

Apple, pear & apricot with light floral notes  
Bottle 36.00

GÓMEZ CRUZADO, RIOJA BLANCO | *RIOJA, SPAIN* 14%

Complex, notes of honeysuckle, stone fruit & gentle toasty oak  
Bottle 44.00

### ROSÉ & ORANGE

SOLINO ROSATO, SARDINIA | *ITALY* 11%

Pale dry rosé with white peach & redcurrant notes  
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

ANOTHER STORY, WHITE ZINFANDEL ROSÉ | *CALIFORNIA, USA* 10.5%

Bright with luscious hints of strawberries & cream  
125ml 7.30 | 175ml 8.00 | 250ml 9.50 | Bottle 27.00

EDALISE, PROVENCE ROSÉ | *PROVENCE, FRANCE* 13%

Classic Provence rosé, elegant red berries with lots of finesse  
Bottle 38.00

DOMAINE DU PELLEHAUT ROSÉ | *CÔTES DE GASCogne, FRANCE* 10.5%

Unique, fresh strawberry, cherry & white blossom  
125ml 9.30 | 175ml 10.00 | 250ml 11.50 | Bottle 33.00

CRAMELE RECAS, ORANGE WINE | *BANAT ROMANIA* 11.5%

Complex skin-contact, stone fruits and a hint of vanilla  
125ml 10.30 | 175ml 11.00 | 250ml 12.50 | Bottle 36.00

### RED

MORADOR TINTO, TEMPRANILLO | *NAVARRA, SPAIN* 13%

Ripe cherry, fresh berry & a hint of vanilla  
125ml 6.80 | 175ml 7.50 | 250ml 9.00 | Bottle 25.50

RECORD SUN, SHIRAZ | *SOUTH EAST, AUSTRALIA* 14%

Soft, juicy & plum fruit flavours with balanced smooth tannins  
125ml 7.30 | 175ml 8.00 | 250ml 9.50 | Bottle 27.00

PECULIAR MR PAT, MERLOT | *SOUTH EASTERN, AUSTRALIA* 14%

Bright freshly picked red fruit with a gentle palate  
125ml 7.45 | 175ml 8.15 | 250ml 9.65 | Bottle 27.50

LE FOU, PINOT NOIR | *LANGUEDOC, FRANCE* 12.5%

Warm black cherry compote with ripe, tasty tannins  
125ml 8.30 | 175ml 9.00 | 250ml 10.50 | Bottle 30.00

ARTESA RIOJA CRIANZA | *RIOJA SPAIN* 13.5%

Plummy fruit, ripe tannins with a gentle savoury, fresh finish  
125ml 8.95 | 175ml 9.65 | 250ml 11.15 | Bottle 32.00

TURNO DE NOCHE, MALBEC | *MENDOZA, ARGENTINA* 13%

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate  
125ml 9.55 | 175ml 10.25 | 250ml 11.75 | Bottle 33.75

DUBOSCQ CLARET | *BORDEAUX, FRANCE* 12.5%

Smooth & rounded, damson pepper & eucalyptus  
Bottle 37.00

PETER LEHMANN HILL & VALLEY, CABERNET SAUVIGNON |  
*BAROSSA VALLEY, AUSTRALIA* 14%

Medium bodied with blue fruit and fine grained tannins for a very soft finish  
Bottle 42.00

MONTRESOR AMARONE DELLA VALPOLICELLA | *VENETO, ITALY* 15%

Rich & warming with hints of chocolate, bitter cherry & sweet plums  
Bottle 60.00

### SPARKLING WINE & CHAMPAGNE

SERENELLO GRAN CUVÉE SPUMANTE | *VENETO, ITALY* 10.5%

Citrus, green apple, pear drop & a hint of honey  
25ml 7.80 | Bottle 28.50

ACQUERELLO PROSECCO | *VENETO, ITALY* 10.5%

Pear, green apple & white flowers with a hint of citrus  
25ml 9.00 | Bottle 34.00

ACQUERELLO PROSECCO ROSE | *VENETO, ITALY* 10.5%

Light & fresh with hints of rose, ripe red berries & crisp apple  
25ml 9.25 | Bottle 35.00

HENNERS BRUT NV | *EAST SUSSEX, ENGLAND* 11.5%

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* 12%

Clear & bright with a pale golden hue, notes of citrus & honeysuckle  
Bottle 85.00

LAURENT-PERRIER ROSE | *CHAMPAGNE, FRANCE* 12%

Award-winning pink Champagne, raspberry & redcurrant notes  
Bottle 125.00

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