THE EAGLE at WEETON

SNACKS

KOREAN FRIED CHICKEN 11.00
Spicy gochujang sauce, lime, coriander, sesame

HUMMUS & GARLIC FLATBREAD (ve) 9.00
Olive tapenade, caramelised onions & roasted chickpeas

HALLOUMI FRIES (v) 8.50
Hot honey, aïoli, mint

HONEY GLAZED CHIPOLATAS 8.00
Wholegrain mustard dip

BATTERED ONION RINGS (ve) 7.50
Sticky BBQ sauce

LEMON & HERB MARINATED MIXED OLIVES (ve) 5.00

PRAWN CRACKERS 5.00
Sweet chilli dip

BREADS

BAKED SOURDOUGH LOAF (v) 8.00
Beer & burnt onion butter, balsamic oil

GARLIC CIABATTA WITH MOZZARELLA 7.00

GARLIC CIABATTA WITH CHORIZO & MOZZARELLA 8.50

STARTERS

CAULIFLOWER & CHEDDAR SOUP (v) 9.00
Truffle oil, chives & baked focaccia bread

MOTHER MEATBALLS 10.00
Beef & Pork meatballs, mother sauce, blue cheese, spring onion

BRIE & HOT HONEY POT (v) 12.50
Bread, toasted walnuts, crudités

SALT & PEPPER TEMPURA CAULIFLOWER (ve) 9.00
Sesame, coriander, pickled red chilli, sweet chilli dip

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

CHICKEN SATAY SKEWERS 10.00
Sesame, coriander, lime wedge, satay sauce

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

WILD MUSHROOMS ON TOAST (v) (ve*) 10.50
Crème fraîche sauce, parmesan, fresh herbs & toasted white bloomer

MAINS

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

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

PAN FRIED DUCK BREAST 29.50
Pomme pavé, honey glazed tenderstem broccoli & carrots, beetroot purée, redcurrant jus

LANCASHIRE CHEESE & ONION PIE (v) 20.00
Shortcrust pastry, hand-cut chips, braised greens

MASSAMAN CURRY
CONFIT DUCK LEG 21.00
SALT & PEPPER TEMPURA CAULIFLOWER (ve) 19.50
Sweet potato, mangetout, red pepper, roasted peanuts, pickled chillis, glazed pak choi, lemon & coriander rice

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

CHICKEN & CHORIZO RIGATONI 20.00
Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun-blushed tomato, rocket

BRAISED BEEF & GUINNESS PIE 20.00
Wholegrain mustard mash, pickled red cabbage & beetroot, gravy

CHICKEN FORESTIÈRE 21.00
Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

STEAK DIANE 30.00
8oz tenderised sirloin steak, Diane sauce, honey glazed tenderstem brocolli & carrots, hand-cut chips

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

PAN FRIED SEA BASS 21.50
Sautéed new potatoes, tenderstem broccoli, wild mushrooms, crème fraîche sauce

SALADS

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

VEGAN BUDDHA BOWL (ve) 17.00
Spiced butternut squash, quinoa, hummus, roast chickpeas, avocado, falafel, salt 'n' pepper broccoli, garlic flatbread
Add: Grilled chicken +4 | Grilled halloumi (v) +4

BURGERS & GOURMET 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 PERI PERI CHICKEN BURGER 19.00
Hummus, whipped feta, 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

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

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

LANCASHIRE CHEESE TOASTIE (v) 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

SIDES

DRESSED MIXED HOUSE SALAD (v)	6.00	HAND-CUT CHIPS / FRIES (ve)	6.00	BATTERED ONION RINGS (ve)	7.50
HONEY ROAST CARROTS (v)	6.00	FILTHY FRIES WITH AÏOLI & BACON	7.00	WITH BBQ SAUCE	
SALT & PEPPER TENDERSTEM BROCOLLI	6.00	SALT 'N' PEPPER FRIES (ve)	7.00	DIANE SAUCE | BEEF GRAVY	3.00
BUTTERY MASH (v)	6.00	POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	7.00		

SUNDAY ROASTS

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

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

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

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

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

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.

THE EAGLE
— at WEETON —

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 GRIGO | *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 aciditys
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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