

Sunday With The Eagle Lounge

1 course £18 / 2 course £23 / 3 course £28.5 / Family Roast Boards from £50

To START

Pan-Fried King Prawns w Butternut Puree (gf)

Grilled Chicken Caesar Salad w anchovie, croutons

Fresh Greek Salad (v) (vea) (gf)

Grilled Halloumi w Mediterranean Vegetables, Balsamic (gf) (v) (vea)

ROASTS

Served with Duck fat potatoes, Cauliflower cheese gratin, braised red cabbage, tender stem, roasted roots, marrow gravy, Yorkshire pudd

Olive oil potatoes & Vegetable gravy for (v) (vea) roasts

Roast Sirloin of Beef

Slow Braised Lamb Rib

Half Free Range Roast Chicken

Spinach, Kale & Hemp roast patty (v) (ve)

FAMILY ROAST BOARDS

Whole Free Range Chicken w All the Trims £50 (feeds 4-5)

Half Free Chicken, Sirloin Beef, Slow Braised Lamb Rib w All the Trims £65 (feeds 4-5)

EAGLE LOUNGE FAVOURITES

Creamy New Forest Mushroom & Spinach Spaghetti (v)

Penne Arrabbiatta (v)

Pan-Fried Sea Bass w Boulangere potato, Braised Baby Leeks, Chive & Lemon cream reduction (gf)

The TEB Burger w chips, brioche bun, baby gem, smoked cucumber, beef tomato, confit onion, our burger sauce, rainbow slaw

DESSERTS

B's Famous Trilece , Vanilla Sponge soaked in Double cream, condensed milk, topped with caramel (Albanian classic, its gorgeous)

Cappuccino Pannacotta w condensed milk, biscuit

Strawberry Cheesecake w Blackcurrant Sorbet, mint

Belgium Chocolate Ganache w Black Cherry, Sugared Nut Dust

2 Scoops of Ice Cream

Allergy description: V-Vegetarian | VG-Vegan | GF-Gluten Free | N-Nuts

Food Allergies & Intolerances: Before ordering your food & drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients.

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary

service of 12.5% will be added to your bill