

Sunday With The Eagle Bar Lounge

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

STARTERS

King Prawns (GF) - Pan-fried, garlic butter, white wine

Hummus & Warm Bread (VE) - Chickpeas, tahini, lemon, olive oil

Chicken Wings (GF) - Crispy fried, oregano, sweet chilli glaze

Calamari - lightly fried, wasabi mayonnaise

Bruschetta (V) - Vine tomatoes, oregano, parmesan, balsamic glaze

Greek Salad - Tomato, cucumber, olives, red onion, peppers, herbs, feta cheese, oregano&olive oil(v)

ROASTS

Roast Sirloin of Beef Joint

Slow Braised Lamb Joint

Half Free Range Roast Chicken

Mixed Platter Roast (Chicken, Beef & Lamb)

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

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

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)

DESSERTS

Tiramisu - Coffee-soaked sponge, mascarpone, cocoa

Trilece - Milk-soaked sponge, caramel

Cappuccino Panna Cotta — Condensed milk, biscuit (*gf*)

Cheesecake – Ice cream, mint

Belgian Chocolate Ganache - Black cherry, biscuit 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.

A discretionary service of 12.5% will be added to your bill