

# THE EAGLE



## bar snacks

Sausage roll, Colman's English mustard **4.5** / Toasted sourdough, whipped Bovril butter **4.5**

Black pudding Scotch egg, piccalilli **5** / Onion & pepper bhaji, mango salsa (v) **6**

Ham hock croquettes, piccalilli mayonnaise **6** / Red pepper hummus, crispy pitta (vg) **6**



### To share

Baked Camembert, Milano salami, baby chorizo, pickles, toasted sourdough, onion chutney, olives **20**

Guacamole, marinated mozzarella, red pepper hummus, pitta, olives (v) **17**

## small plates

Soup of the day (v) **5**

Bubble & Squeak, poached egg, crispy bacon, hollandaise **7.5**

Goat's cheese bonbons, beetroot, mixed leaves, balsamic vinaigrette (v) **7**

Hippo hot wings, Chef Lee's hot sauce, Oxford blue cheese dip **7.5**

Beetroot falafels, cashew crème fraîche (vg) **7**

Lamb kofta, baby spinach, minted yoghurt, pomegranate **6.5**

Thai fishcakes, green curry dip **6**

Cauliflower, broccoli & red pepper terrine, crusty bread, spicy chutney (vg) **6**

## mains

Plant based burger, chipotle relish, avocado salsa, fries (vg) **14**

Beer battered fish & chips, pea purée, tartare sauce **14**

Pan-fried sea bream fillet, new potatoes, confit shallots, spring greens, dill butter **13**

Cheese burger, shredded lettuce, gherkin, fries **13**

Grilled, marinated flat iron chicken, confit tomatoes, spinach salad **16**

200g Butler steak, Hippo house butter, fries, watercress **17**

Honey roasted ham hock, mashed potato, parsley sauce **11**

Smoked, baked aubergine, puy lentils, sage-roasted butternut squash, honeyed hazelnuts (v) **10.5**



## sides - all at 4

Triple-cooked chips or fries / Buttered greens / Garden salad

Creamed mashed potato / Sweet potato fries

## desserts

Molten chocolate mud cake, vanilla ice cream **6**

Seasonal crumble, custard **6**

Baked passionfruit cheesecake, vanilla mascarpone **5.5**

Marmalade brioche & butter pudding, vanilla ice cream **6**

Basil & vanilla panna cotta, fruit compote, aniseed praline **5.5**

*What we like - wherever possible, we use sustainable, seasonal, locally sourced ingredients.  
Discretionary gratuity will be added to serviced tables and all our tips go to our fantastic hard working staff.  
Please inform us of any allergies you may have and if you require more information about our ingredients.*

v=vegetarian      vg=vegan

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