



THE EATON OAK

PUB WITH ROOMS

VEGETARIAN MENU

NIBBLES

Mixed Pitted Olives [gf] [ve]	3
Artisan Bread, balsamic & olive oil [gfa] [ve]	3.5
Spiced Honey & Thyme Baked Camembert, toasted ciabatta, onion marmalade [gfa]	14

STARTERS

Our Kitchen Soup, warm & crusty artisan bread [ve] [gfa]	4.5
Bubble & Squeak, poached hen's egg & hollandaise [gf]	6.5 12
Glazed Goat's Cheese Crostini, garlic cream, caramelised fig & onion chutney [n] [gfa]	6.5
Caramelised Butternut Squash Hummus, warm flatbread, vegetable crudité [gfa] [vea]	6

MAINS

Warm Braised Fennel Salad, cranberry, quinoa, baby leeks & orange dressing [ve] [gf]	12
[add halloumi]	4
Massaman Thai Curry, coconut rice [ve] [n] [gf]	12.5
[add halloumi]	4
Goat's Cheese & Spinach Spaghetti, roasted cherry tomato, Kalamata olives	13
BBQ Jackfruit Burger, aioli, Asian slaw & fries [ve] [gfa]	13.5

SIDES

ALL 3.5

Chunky Chips or Skinny Fries [ve] [gf]
Sweet Potato Fries [ve]
Creamy Mash [gf]
Dauphinoise Potatoes [gf]
Seasonal Greens [gf] [ve]
Baby Leaf Salad [gf] [ve]
Asian Slaw [gf]
Mac 'n' Cheese

DESSERTS

ALL 6

Winter Crumble of Apple, Pear & Blackberry, vanilla ice cream or custard [gf] [n]

Warm Almond & White Chocolate Cookie Dough, caramel ice cream [n]

Vanilla Bean Cheesecake, blackberry compote

Lemon Crème Brûlée, homemade lemon shortbread

Warm Chocolate & Pecan Brownie, raspberry sorbet, chocolate sauce [gf] [ve] [n]

Selection of Cheeses, served with mulled apple chutney, celery, grapes, quince jelly & gluten-free crackers [gf]

Three Cheeses

Five Cheeses

Whilst we take care to ensure that there is no cross contamination, wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.

[ve] vegan | [v] vegetarian | [gf] gluten free | [gfa] gluten free available | [n] contains nuts | [vea] vegan available

