



THE EATON OAK

PUB WITH ROOMS

Mother's Day SET MENU

2 COURSE SET MENU | 25

3 COURSE SET MENU | 30

Choose from any 2 or 3 courses

STARTERS

Roasted Butternut Squash & Chilli Soup, warm & crusty artisan bread [gfa] [ve]

Beef Brisket Bon Bon's, horseradish crème fraîche

Wild Mushroom Fricassée, toasted sourdough [v]

Goat's Cheese & Spinach Tart, basil pesto & balsamic glaze [n] [v]

Spiced Honey & Thyme Baked Camembert, toasted ciabatta & onion marmalade

Honey Mustard Glazed Chipolatas

MAINS

Slow Cooked Duck Leg, bubble & squeak cake, green beans with a rich orange jus [gf]

Pan Fried Sea Bream Fillet, seared scallops with braised fennel & ginger [gf]

Smoked Garlic & Herb Chicken Caesar salad

Wild Mushroom & Truffle Tagliatelle, shaved parmesan [v]

Massaman Thai Curry, coconut rice [ve] [n] [gf]

[add chicken, prawns or halloumi]

ROASTS

Topside of Beef

Roasted Pork Belly

Slow Roasted Lamb Shoulder

Roasted Boneless Half Chicken

Autumnal Vegetable Strudel

All served with roasties, celeriac purée, whole glazed carrots, broccoli, giant Yorkshire pudding, gravy

DESSERTS

Chocolate & Salted Caramel Pot, honeycomb & raspberry sorbet [gf] [v]

Vanilla Cheesecake, blackberry compote

Lemon & Lime Panna Cotta, lemon sorbet [gf]

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

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