



THE EATON OAK

PUB WITH ROOMS

NIBBLES

Mixed Pitted Olives [gf] [ve]	3.5
Artisan Bread , balsamic & olive oil [gfa] [v]	4
Salted Padron Peppers [ve]	4.5
Honey Mustard Chipolatas	4.5

STARTERS

Burrata , peas, broad beans, mint, lemon & olive oil [v]	7
Maple Pecan Baked Camembert , toasted sourdough, fig & onion chutney [v]	14
Sticky Harissa Pork Belly Bites , crispy crackling	6.5
Chickpea & Lemon Hummus , vegetable crudities, crisp tortilla [ve]	6.5
Salmon & Dill Fish Cakes , rocket, crispy capers & hollandaise	7 13.5

MAINS

Beef Brisket Pie , creamy mash & curly kale	14.5
Beer Battered Fish of the Day , chunky chips, minted mushy peas, tartare sauce	14
Boneless Half Chicken , sweet chorizo, kalamata olives, rocket & green bean salad	15
Soy & Ginger Spiced Pork Belly , curly kale, butternut squash & ginger purée	16
Tomato, Chickpea & Spinach Curry , coconut rice [ve]	12
<i>[add chicken, prawns or halloumi]</i>	4
Asian Noodle Bowl , BBQ & sesame dressing [ve] [n]	12
<i>[add chicken, prawns or halloumi]</i>	4
Roasted Maple Butternut Squash Salad , quinoa & kale, soy & chilli dressing [ve] [n]	11.5
<i>[add chicken, halloumi, burrata, prawns]</i>	4
<i>[add poached egg]</i>	1
Baked Cod Loin , sautéed new potatoes, pancetta, fine beans & broad beans & tapenade dressing	16.5
10oz 28 Dry Aged Ribeye Steak , field mushroom, roasted vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce [gf]	22
Wagyu Steak Burger , cheddar, bacon, chilli jam, brioche bun, cabbage slaw [gfa]	15
Grilled Chicken Burger , streaky bacon, cheddar, brioche bun [gfa]	14
Vegan Plant-Based Burger , cabbage slaw, gluten-free bun [gf] [ve]	14

All burgers served with a choice of skinny, chunky or sweet potato fries

SIDES

Pea, Broad Bean & Mint Salad [ve]	3.5
Cabbage Slaw [ve]	3.5
Mac 'n' Cheese [v]	3.5
Chunky Chips	3.5
Skinny Fries	3.5
Sweet Potato Fries	3.5
Halloumi Fries [v]	4.5

DESSERTS

ALL 6.5

Brownie Sundae , butterscotch popcorn	
Warm Almond & White Chocolate Cookie Dough , caramel ice cream [n]	
Lemon Posset , raspberry compote, toffee hazelnut crumb [n]	
Salted Caramel Chocolate Pot , honeycomb & raspberry sorbet [gf] [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