



THE EATON OAK

PUB WITH ROOMS

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| NIBBLES | Artisan Breads & Mixed Pitted Olives , balsamic & olive oil | 5.5 |
| | Warm Sage Pork Scratchings , plum chilli ketchup | 4 |
| | Sesame Prawn Toast , chilli, lime & coriander dip | 4.5 |
| | Honey Mustard Glazed Pigs in Blankets | 4.5 |
| STARTERS | Our Kitchen Soup , warm & crusty artisan bread [ve] | 4.5 |
| | Piri Piri Squid , chilli, lime & coriander sauce | 6.5 |
| | Spiced Squash & Walnut Bruschetta , caramelised red onion & balsamic glaze [ve] [n] | 5.5 |
| | Sticky Harissa Pork Belly Bites , crispy crackling | 6.5 |
| | Chickpea & Lemon Hummus , vegetable cruditiés & crisp tortilla chips [ve] | 6.5 |
| | Herb Crusted Baked Camembert , cranberries, sourdough thins & chilli jam | 14.5 |
| MAINS | Beef Brisket Pie , creamy mash, kale & gravy | 14.5 |
| | Beer Battered Cod , chunky chips, minted mushy peas & tartare sauce | 14 |
| | Sweet Potato, Cashew & Apricot Pie , creamy mash, kale & curry sauce [v] [n] | 13.5 |
| | New Potato, Pak Choi & Cucumber Malaysian Curry , pea & coconut rice [ve] [gf] | 13.5 |
| | <i>[add chicken, prawns or halloumi]</i> | 4 |
| | Pan-fried Seabass Fillets , braised sweetheart cabbage, bacon & lentils [gf] | 15 |
| | Tandoori Butternut Squash, Kale & Quinoa Salad , crispy chickpeas [ve] | 10.5 |
| <i>[add chicken, prawns or halloumi]</i> <i>[poached egg]</i> | 4 1 | |
| BURGERS | Wagyu & Brisket Burger , brioche bun, cheddar, bacon & chilli jam | 14 |
| | Vegan Plant-Based Burger , gluten-free bun, vegan mayo & cabbage slaw [ve] | 14 |
| | Grilled Chicken Burger , brioche bun, streaky bacon & cheddar | 14 |
| | <i>All burgers served with a choice of skinny, chunky or sweet potato fries</i> | |
| STEAKS 28 day aged | 10oz Ribeye | 26 |
| | 7oz Rump | 20 |
| | <i>Steaks served with a roasted field mushroom, vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce</i> | |
| ROASTS | Topside of Beef | 17 |
| | Roasted Pork Belly | 15 |
| | Roasted Boneless Half Chicken | 15 |
| | Vegan Wellington [n] | 15 |
| | <i>All served with roasties, celeriac purée, whole glazed carrots, broccoli, giant Yorkshire pudding & gravy</i> | |
| SIDES | Buttered Hispi Cabagge [v] | 4 |
| | Baked Cauliflower Cheese [v] | 4 |
| | Lemon & Thyme Stuffing [v] | 3.5 |
| | Seasonal Greens [v] [gf] | 3.5 |
| | Chunky, Skinny or Sweet Potato Fries | 3.5 |
| DESSERTS | Chocolate Brownie Sundae , butterscotch popcorn [v] | 6.5 |
| | Spiced Coconut Rice Pudding , ginger dunkers [ve] | 6.5 |
| | Salted Caramel Profiteroles , chocolate sauce, hazelnut brittle [v] [n] | 6.5 |
| | Crème Brûlée , shortbread & mulled wine syrup [v] | 6.5 |
| | White Chocolate & Cranberry Bread & Butter Pudding , caramelised oranges & custard [v] | 6.5 |
| | Selection of Ice Cream & Sorbet | 1.50 per scoop |
| | Selection of Four Cheeses , mulled apple chutney, celery, grapes, quince jelly & sourdough crackers [v] | 8 |

Please ask a member of the team for additional gluten free options.
Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. 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 | [n] contains nuts