



# THE EATON OAK

PUB WITH ROOMS

<b>NIBBLES</b>	<b>Chimichurri Pork Belly Bites</b> , slow-cooked burnt ends, fresh chimichurri sauce [gf]	5
	<b>Marinated Olives</b> , home marinated mixed pitted olives [pb] [gf]	3.5
	<b>Bread &amp; Oils</b> , artisan bread medley, extra virgin olive oil & balsamic vinegar [pb]	4.5
	<b>Stuffed Cherry Peppers</b> , succulent baby red peppers stuffed with cream cheese [v] [gf]	4
<b>STARTERS</b>	<b>Duck Bonbons</b> , confit Gressingham duck herb crusted bonbons, roasted plum purée, bok choy	7.5
	<b>Tempura Grilled Asparagus</b> , tempura asparagus spears with a rich, buttery hollandaise sauce & a poached free-range egg [v]	6.5
	<b>Soup of the Day</b> , freshly homemade soup, artisan bread & salted butter [v] [pbo] [gfo]	5.5
	<b>Mediterranean Meze</b> , chargrilled artichoke hearts, sun-kissed cherry tomatoes, roasted red peppers, sweet-pickled cucumber, harissa houmous & sourdough pitta [pb] [gfo]	6.5
	<b>Chicken &amp; Pancetta Terrine</b> , pressed terrine of chicken thighs & pancetta, apricot, parsley, tarragon & capers. Served with a green tomato chutney & toasted sourdough [gfo]	7
<b>MAINS</b>	<b>10oz Ribeye Steak</b> , 28-day aged beef ribeye, cooked your way. Served with roasted beef tomato, portobello mushroom, skin-on fries & a choice of peppercorn or bearnaise sauce [gf]	26
	<b>Fish &amp; Chips</b> , Brewpoint beer battered cod, chunky chips, mushy peas, homemade tartare sauce & grilled lemon	14.5
	<b>Chicken &amp; Ham Pie</b> , a shortcrust 'proper' pie filled with chicken, ham hock & leek in a cream sauce. Served with wholegrain mustard mash, gravy & sautéed spring greens, spinach & garden peas	15
	<b>Roasted Tahini Cauliflower</b> , spiced chunky cauliflower pieces with a butterbean & pea crush, lightly pickled fennel, harissa houmous & sweet potato fries [pb] [gf]	13.5
	<b>Chimichurri Pork Belly</b> , slow-cooked marinated pork belly, warm potato & spring onion salad, grilled asparagus & fresh chimichurri sauce [gf]	16
	<b>BBQ Baby Back Ribs</b> , fall-off-the-bone marinated pork ribs in a super sticky BBQ sauce, skin-on fries, red cabbage slaw & chargrilled corn-on-the-cob 'riblets' [gf]	18
<b>BURGERS</b>	<b>Wagyu Steak Burger</b> , 6oz Wagyu beef patty, seeded brioche bun, tomato relish, vintage cheddar & streaky bacon served with red cabbage slaw [gfo]	15
	<b>Buttermilk Chicken Burger</b> , southern-fried corn-fed chicken, seeded brioche bun, chipotle mayo & streaky bacon served with red cabbage slaw	15
	<b>Plant-based Burger</b> , 6oz patty, brioche style bun, beef tomato, baby gem, portobello mushroom & lightly pickled fennel served with green tomato relish [pb]	14
	<i>Add vintage cheddar [v]</i>	1.5
	<i>All burgers served with a choice of skinny, chunky or sweet potato fries</i>	
<b>SALADS</b>	<b>Caesar Salad</b> , romaine lettuce, Caesar dressing, anchovies, streaky bacon, sun-kissed cherry tomatoes, parmesan & garlic croutons	9.5
	<b>Artichoke Salad</b> , marinated chargrilled artichoke hearts, roasted red peppers, a medley of mixed tomatoes, spring onions, steamed baby potatoes, olives, baby salad leaves & lemon dressing [pb] [gf]	9
	<i>Add corn-fed chicken [gf], halloumi [v] [gf] or king prawns [gf] to any salad</i>	4
<b>SIDES</b>	<b>Halloumi Fries</b> , tempura Cypriot halloumi, sweet chilli dip [v]	4.5
	<b>Chunky Chips</b> [pb], <b>Skin-on fries</b> [pb], or <b>Sweet Potato Fries</b> [pb]	3.5
	<b>Vintage Mac &amp; Cheese</b> , macaroni pasta in a rich cheese sauce [v]	3.5
	<b>Side Salad</b> , baby gem, sun-kissed vine tomatoes & lemon dressing [pb] [gf]	3.5
	<b>Onion Rings</b> , tempura battered crispy onion rings [pb]	3.5
	<b>Summer Greens</b> , scorched buttery asparagus, spring green cabbage & garden peas [v] [gf]	4.5
<b>DESSERTS</b>	<b>Rum Chocolate Brownie</b> , a gooey, warm dark chocolate brownie, infused with Caribbean Rum. Served with vanilla ice cream [v]	7
	<b>Eton Mess</b> , Morello cherry & lemon Eton mess, handcrafted meringues & whipped clotted cream [v] [gf]	6.5
	<b>Crème Brûlée</b> , silky smooth set vanilla custard topped with a layer of caramelised sugar. Served with a lemon & ginger shortbread sponge [v] [gfo] [n]	6.5
	<b>Clementine Sponge Pudding</b> , a clementine & orange sponge filled with a pomegranate sauce. Served with clotted crème anglaise [v]	6.5
	<b>Passionfruit Tart</b> , sweet pastry filled with a tangy passionfruit curd, served with raspberry sorbet and a dark chocolate ganache [v]	7
	<b>Ice Cream</b> ; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf]	
	<b>Sorbet</b> ; blood orange [pb] [gf], elderflower [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf]	All 1.5 per scoop

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate.  
[pb] plant based | [v] vegetarian | [gf] gluten free | [n] contains nuts