



THE EATON OAK ST NEOTS

While you wait...

Nocellara & Kalamata olives (pb)	4.5
Focaccia ; whipped basil butter (v)	4.5
Halloumi fries ; sweet chilli sauce (v)	7
Southern fried chicken thigh bites ; comeback sauce	8

Aperitifs

Treat yourself to a delicious pre-dinner cocktail from our amazing selection.

Sunset Spritz ; Aperol, prosecco, cranberry juice, soda	9.5
Orange & Elderflower G&T ; gin, orange liqueur, elderflower tonic	9.5
Sloe Bramble ; sloe gin, chambord, lemon juice	10.5

To Share

Start your meal with something from our sharing selection, each designed for 2-3 people to enjoy.

Rosemary & garlic camembert ; sourdough, red onion chutney	18
Crispy buttermilk chicken wings ; hot honey glaze	14
Chipotle chicken nachos ; tortilla chips, chipotle chicken, guacamole, salsa, sour cream, cheese, jalapeños	18

To Start

Soup of the day ; sourdough, whipped butter (v)(pbo)	7
Panko king prawns ; marie rose sauce, gem lettuce	10
Ham hock & mustard terrine ; focaccia crisps, pickled shallots, spiced apple sauce	9
Harissa hummus ; toasted flatbread (pb)	7
Halloumi & red pepper skewers ; hot honey, tomato & onion salad (v)	8.5
Hoisin pork belly ; pak choi, spring onion, cucumber, sesame seeds	9
Chorizo scotch egg ; smoked paprika mayonnaise, roasted red pepper, relish	9
Charred broccolini & radicchio salad ; pomegranate, hazelnuts, pickled shallots, tahini dressing (pb)	8

Mains

Porchetta ; black pudding, gratin potato, maple rainbow carrots, cavolo nero, cider reduction, spiced apple sauce	23.5
Pan-roasted red snapper ; crispy potato rosti, hazelnut gremolata, pancetta & wild mushroom fricassée	25
Sriracha chicken ramen ; udon noodles, pak choi, spring onion, carrot, cabbage, aromatic chicken broth, soft-boiled egg	16
Thai massaman curry ; roasted peanuts, pak choi, baby corn, red peppers, fresh chilli, ginger, coriander, rice (pb) ~ add grilled chicken breast or crispy prawns +3.5 ~	14
Spiced wholegrain & cucumber salad ; cucumber, butternut squash, red pepper, baby leaves, mixed wholegrains, harissa dressing (pb) ~ add grilled chicken breast +3.5 ~	14

Classics

Brewpoint beer-battered fish & chips ; minted peas, tartare sauce, scraps	18.5
Pulled beef lasagne ; garlic focaccia, mixed salad (vo)	17.5
Beef & Anchorman ale pie ; buttery mashed potato, broccolini, Anchorman ale gravy	17.5
Homemade chicken kiev ; buttery mashed potato, broccolini, garlic butter	18
Wholetail scampi & chips ; minted peas, tartare sauce	16
Chicken Caesar salad ; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons	18
Cumberland sausage & buttery mash ; broccolini, Anchorman ale gravy (vo)(pbo)	16.5

Burgers & Grill

Chuck steak cheeseburger ; seeded maple bun, cheddar cheese, comeback sauce, relish, pickles; duck fat fries, mixed salad ~ add bacon +1.5 ~	17.5
Crispy chicken thigh burger ; seeded maple bun, comeback sauce, relish, pickles; duck fat fries, mixed salad ~ add bacon and cheddar cheese +1.5 each ~	17.5
Halloumi burger ; seeded maple bun, comeback sauce, roasted mushroom, fries, mixed salad (v)	16.5
16oz gammon steak ; duck fat chunky chips, house tomato, roast mushroom, fried egg	22
28-day aged 8oz bavette steak ; duck fat chunky chips, house tomato, roast mushroom ~ best served medium rare ~	21
28-day aged 8oz Black Angus ribeye steak ; duck fat chunky chips, house tomato, roast mushroom	27.5
Mixed grill ; 4oz bavette steak, 4oz gammon steak, Cumberland sausage, chicken thigh, duck fat chips, house tomato, roast mushroom, onion rings, peas ~ swap bavette steak for 8oz ribeye +6 ~ ~ add peppercorn sauce, béarnaise sauce or blue cheese & cider sauce to any steak dish +2.5 each ~	29.5

Sides

Duck fat chunky chips (pbo) or fries (pbo) ~ add truffle oil & Italian hard cheese +1.5 ~	5	Seasonal vegetables (v)(pbo)	5
Buttery mashed potato (v)(pbo)	5	Side salad (pb)	5
Beer-battered onion rings	5	Garlic focaccia (pb) ~ add cheese +1 ~ (v)	6

(v) vegetarian | (vo) vegetarian option available
(pb) plant-based ingredients | (pbo) plant-based option available.

TURN OVER FOR LUNCH,
DESSERTS AND MORE



Puddings

- Triple chocolate brownie;** vanilla ice cream (v)
- Vanilla crème brûlée;** butter shortbread (v)
- Sticky toffee pudding;** toffee sauce, vanilla ice cream (v)
- Caramelised biscuit cheesecake;** salted caramel ice cream, biscuit butter (pb)
- Morello cherry & apple crumble;** crème anglaise (v)
- Ice creams & sorbets** (v)(pbo) ~ *please ask for today's flavours* ~
- British cheeseboard;** crackers, celery, grapes, red onion chutney (vo)
- Trio of mini desserts;** cherry & apple crumble, sticky toffee pudding, triple chocolate brownie (v)

Hot Drinks

8.5	Americano	3
7.5	Flat white	3.3
8	Cappuccino	3.5
9.5	Latte	3.5
8.5	Mocha	3.7
	Double espresso	2.9
per scoop 1.5	Hot chocolate	3.5
12.5	Birchall's teas	3
12.5	Liqueur coffee	7
~ <i>please ask for our range of liqueur coffee spirits</i> ~		

Dairy-free, soya and oat-based milk alternatives available on request.

LIGHT LUNCH

Perfect for those with smaller appetites

2 courses: £14.95 | 3 courses: £17.95

Monday-Friday, 12pm-4pm



To Start

- Soup of the day;** sourdough, whipped butter (v)(pbo)
- Harissa hummus;** toasted flatbread (pb)
- Halloumi & red pepper skewer;** hot honey, tomato & onion salad (v)
- Ham hock & mustard terrine;** focaccia crisps, pickled shallot, apple sauce

Mains

- Brewpoint beer-battered fish & chips;** minted peas, tartare sauce, scraps
- 4oz gammon steak;** duck fat chunky chips, fried egg
- Cumberland sausage & mash;** broccolini, Anchorman ale gravy (vo)(pbo)
- Pulled beef lasagne;** garlic focaccia (vo)
- Thai massaman curry;** roasted peanuts, pak choi, baby corn, red peppers, fresh chilli, ginger, coriander, rice (pb)

Puddings

- Vanilla crème brûlée;** butter shortbread (v)
- Chocolate brownie;** vanilla ice cream (v)
- Sticky toffee pudding;** toffee sauce, vanilla ice cream (v)
- Ice creams & sorbets;** (v)(pbo) ~ *please ask for today's flavours* ~

Sandwiches

~ Available 12pm - 4pm ~

Served on sliced sourdough bloomer with butter

BLT; streaky bacon, house tomato, lettuce, mayonnaise	10.5
Cumberland sausage; red onion chutney	10
New Yorker; pastrami, emmental, gherkin, American mustard	10
Fish goujon; cucumber, lettuce, tartare	11
Halloumi; house tomato, lettuce, mayonnaise (v)	11
<i>Add soup of the day, chunky chips or fries to any sandwich</i>	+ 3.5



IT'S ALL GRAVY

Bring family and friends together and join us on Sundays to enjoy unlimited gravy and roast potatoes with every roast.

Sundays from 12pm



LET'S KEEP IN TOUCH

We'd love to keep you up to date with what's going on at your favourite local - scan the QR code to sign up to our newsletter for the latest news, offers and events updates.



We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality, with sustainability at the heart of everything we do.



(v) vegetarian / (vo) vegetarian option available / (pb) plant-based ingredients / (pbo) plant-based option available

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.