



THE EATON OAK

PUB WITH ROOMS

NIBBLES

Mixed Pitted Olives [gf] [ve]	3
Artisan Bread, balsamic & olive oil [ve] [gfa]	3.5
Honey Mustard Glazed Chipolatas	4.5
Spiced Honey & Thyme Baked Camembert, toasted ciabatta & onion marmalade [v] [gfa]	14

STARTERS

Our Kitchen Soup, warm & crusty artisan bread [ve] [gfa]	4.5
Classic Cumberland Scotch Egg, spiced plum ketchup	6.5
Bubble & Squeak, poached hen's egg & hollandaise [v] [gf]	6.5 12
Sticky Pork Belly Bites, crispy crackling, chilli, ginger & honey glaze	6.5
Glazed Goat's Cheese Crostini, garlic cream, caramelised fig & onion chutney [v] [n] [gfa]	6.5
Thai Crab Bon Bons, curried crème fraîche, rocket, chilli & spring onion	6.5
Caramelised Butternut Squash Hummus, warm flatbread & vegetable crudités [v] [gfa] [vea]	6

MAINS

Pulled Beef Brisket Pie, creamy mash & tenderstem broccoli	14.5
<i>For every pie sold, The Eaton Oak is pleased to donate 20p of the cost to Crosshall Infant School</i>	
Beer Battered Fish of the Day, chunky chips, minted mushy peas & tartare sauce	13
Sausage & Mash, caramelised onion gravy	12.5
Warm Braised Fennel Salad, cranberry, quinoa, baby leeks & orange dressing [ve] [gf]	12
<i>[add chicken, prawns or halloumi]</i>	4
Roasted Coley, chorizo, chickpea & tomato stew	14
Chicken Caesar, baby gem, crispy bacon, croutons & anchovies	12.5
Massaman Thai Curry, coconut rice [ve] [n] [gf]	12.5
<i>[add chicken, prawns or halloumi]</i>	4
Salmon & Dill Fish Cakes, rocket, crispy capers & hollandaise	7 12.5
Soy & Ginger Spiced Pork Belly, curly kale, butternut squash & ginger purée	15
Boneless Half Chicken, Asian slaw & crème fraîche [gf]	15
Pan Fried Seabass Fillets, kale, black olive & caper rösti & butter sauce [gf]	15
Slow Roasted Lamb Shoulder, minted potato gratin, garlic cream & seasonal greens	16
Crab & Tiger Prawn Linguine, chilli & rocket	15
Goat's Cheese & Spinach Spaghetti, roasted cherry tomato & Kalamata olives [v]	13
Grilled Chicken Burger, avocado, tomato jam, Asian slaw & fries [gfa]	14
BBQ Jackfruit Burger, aioli, Asian slaw & fries [ve] [gfa]	13.5
Steak Burger, cheddar, bacon, chilli jam, Asian slaw & fries [gfa]	14
8oz 28 Day Dry Aged Sirloin Steak [gf]	23
7oz 28 Day Dry Aged Rump Steak [gf]	16
<i>Steaks served with field mushroom, roasted vine tomatoes, fries & a choice of béarnaise or peppercorn sauce</i>	

SIDES

ALL 3.5

Chunky Chips or Skinny Fries [ve] [gf]
Sweet Potato Fries [ve]
Creamy Mash [v] [gf]
Dauphinoise Potatoes [v] [gf]
Seasonal Greens [ve] [gf]
Baby Leaf Salad [ve] [gf]
Asian Slaw [gf] [v]
Mac 'n' Cheese [v]

DESSERTS

Winter Crumble of Apple, Pear & Blackberry, vanilla ice cream or custard [gf] [n] [v]	6
Warm Almond & White Chocolate Cookie Dough, caramel ice cream [n] [v]	6
Vanilla Bean Cheesecake, blackberry compote [v]	6
Lemon Crème Brûlée, homemade lemon shortbread [v]	6
Warm Chocolate & Pecan Brownie, raspberry sorbet & chocolate sauce [gf] [ve] [n]	6
Selection of Cheeses, served with mulled apple chutney, celery, grapes, quince jelly & sourdough crackers [gfa] [v]	
Three Cheeses	8
Five Cheeses	12

Whilst we take care to ensure there is no cross contamination, 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

