The Three Eagles

While you wait

Lemon & garlic marinated olives (gf) 5.5, Bread and oils, olive oil and balsamic vinegar 6, Nachos with fajita seasoning, sour cream, salsa, jalapenos, molten cheese 5.95

All three 14.95

Small plates and Starters

Jerk chicken skewers mango salsa, chipotle mayonnaise (gf) 8

Beetroot hummous toasted pumpkin seeds, red pepper, crostini & smoked paprika (vg) 6

Roasted parsnip soup chilli oil, cumin seeds, crusty baguette & butter (\mathbf{v}) $\mathbf{6}$

Chicken liver parfait apple, ale & chilli chutney, toasted brioche 8

Crispy whitebait lemon & dill mayonnaise (gf) 6.5

Corn ribs with togarashi seasoning, lime & chilli sauce (v) (gf) 6.5

Garlic and sundried tomato flatbread za'atar, molten mozzarella (v) 6

Sandwiches served 12pm-5pm

Fish butty battered haddock, tartare sauce, lettuce, pickles, mayo, skinny fries or house salad 13

Steak sandwich red onion jam, mustard mayonnaise, rocket, skinny fries 14

Main courses

Beer battered haddock hand cut chips, mushy peas, tartare sauce (gf) 16.95

Creamy mushroom & spinach linguine chestnut mushrooms, lemon, parsley, cheddar crumb & white wine sauce (v) 13

Caesar salad smoked bacon, white anchovies and aged parmesan 10

add grilled chicken breast + 7.5

Butternut squash & apricot tagine lemon & pine nut cous cous, coriander yogurt (vg) (gf) 14

Chicken cacciatore pan fried chicken breast, tomato, basil & green olive sauce, roasted aubergine, fine beans (gf) 17

Herbivore burger panko coated beetroot, red pepper and quinoa burger, lettuce, tomato, guacamole, relish on a seeded charcoal bun, skinny fries or house salad (v) (vg) 14.95

Coley & sweetcorn chowder with mussels, lemon & dill, crusty ciabatta 15

Welsh beef burger smoked back bacon, BBQ pulled pork, Swiss cheese, lettuce, tomato, smoked aioli, skinny fries or house salad 16

Slow cooked feather blade of Welsh beef charred leeks, onion and bacon jus, truffle and parmesan chips (gf)

Grill

All served with confit cherry tomatoes, skinny fries & smoked garlic aioli

Stanley Jones Butchers 28 day aged Welsh rump steak (gf) 22.5

Charred bacon chop honey & mustard glaze (gf) 19

Welsh lamb rump with chimichurri (gf) 18

add garlic prawns + 5.5

<u>Sauces</u>

Sides

Seasonal green vegetables smoked sea salt (gf) 3.5

Garlic & herb mash (gf) 4.5

House mixed dressed salad (gf) 3.5

Caesar salad wedge with white anchovies 5

Hand cut chips or skinny fries with smoked aioli (gf) 4

Loaded chilli fries togarashi seasoning, sriracha, red chillis (gf) 4.5

Loaded smoky pig fries bacon and smoked aioli (gf) 4.5

Loaded stilton fries spring onions (gf) 4.5

<u>Desserts</u>

Chocolate orange "cheesecake" biscuit crumb, orange marmalade 7.5

Warm vanilla rice pudding with honey stewed plums 7.5

Apple & blackberry crumble vanilla ice cream & vanilla custard (gf) 7.5

Treacle tart clotted cream 7.5

Carrot and pistachio cake caramel glaze, orange sorbet (vg) 7

The Three Cheeses three British cheeses served with crackers & seasonal accompaniments 14

Kids menu

<u>Starters</u>

Carrot and cucumber Jenga red pepper hummous 4

Cheesy garlic bread 4

Mains

Sausage and mash gravy & garden peas 7.5

Battered fish chips, lemon and garden peas 7.5

Chicken goujons fries and ketchup/BBQ sauce 7.5

Cheesy tomato pasta 6

Beef burger/cheeseburger brioche bun, skinny fries 7.5

Desserts

Lemon drizzle cake vanilla ice cream 5

Chocolate brownie chocolate sauce, vanilla ice cream ${\mathcal S}$

Ice cream sundae choose 2 scoops - vanilla, chocolate, honeycomb, salted caramel, strawberry, orange sorbet

4.5

V – Vegetarian **VG** – Vegan **GF** – Gluten Free

We are a sustainable dining restaurant, a discretionary 99p has been added to your bill that will plant one tree to off-set the carbon of your visit!