



The Eagle

In a city of scientific progress, the discovery of DNA was announced right here

Bar Snacks

Perfect with a pint of Greene King IPA or a Beavertown Gamma Ray

Cumberland Scotch Egg Brown sauce 3.99

Starters

Buffalo Chicken Tossed in hot sauce, spring onion, celery 5.49 | 7.99

Devilled Whitebait Lemon & chilli mayo 5.49

Bread & Olives Beetroot balsamic, Sussex rapeseed oil (v) 3.99

Soup of the Day Ciabatta, mini loaf, butter (v) 4.49

Sandwiches

Available Monday - Saturday, 12 - 5pm

Chicken & Ayrshire Dry-cured Bacon Ciabatta Plum tomato, mixed leaves 6.49

Grilled Cheese Toastie Crisp sourdough, béchamel, caramelised red onion (v) 6.29

Grilled Cheese & Ham Hock Toastie Crisp sourdough, béchamel 6.79

Philly Steak Ciabatta Cheddar, red onion 7.79

Fish Finger Brioche Tartare sauce, watercress 5.49

Baked Sweet Potatoes

Available Monday - Saturday, 12 - 5pm

Jerk Duck Blackened peach salsa 6.79
Under 600 calories

Avocado Pico de gallo (ve) 6.79
Under 600 calories

Traditional Sunday Roast

11.49

Seasonal veg, roast potatoes, Yorkshire pudding, mash & gravy
Only available on Sundays

Why not book a table?

Desserts All 4.99

Crumble of the Day Cornish clotted cream ice cream (v)

Rum & Raisin Bread & Butter Pudding Clotted cream & Drambuie sauce (v)

Limoncello Cheesecake Cornish clotted cream ice cream (v)

Triple Chocolate Brownie Mint chocolate ice cream, chocolate sauce (v)
We will donate 20p to Macmillan Cancer Support for every brownie sold

Sharers

Add Buffalo Chicken for 3.29

Nachos Guacamole, Cheddar, pico de gallo, sour cream (v) 7.99
Add jerk duck & blackened peach salsa for 1.50

Burgers & Steak

Our hand-pressed beef burgers are served in a brioche bun with onion, baby gem, tomato & rosemary-salted fries

The Eagle Burger Ayrshire dry-cured bacon, smoked Cheddar, smoked mayo, tomato relish 11.29

Buttermilk Fried Chicken Burger Ayrshire dry-cured bacon, guacamole, chilli mayo 11.69

Avocado & Chorizo Beef Burger Smoked chorizo relish, chilli mayo 11.79

Falafel Burger Poppy seed bun, tomato relish (ve) 10.79

Soz* Sirloin Beer-battered onion rings, cherry tomatoes, watercress, triple-cooked chips, peppercorn or Béarnaise sauce 14.99

Classics

Fish & Chips Greene King IPA beer-battered cod, crushed peas, tartare sauce, triple-cooked chips 11.99

The Big Fish & Chips Greene King IPA beer-battered cod, devilled whitebait, crushed peas, pickled onion, tartare sauce, bread & butter, triple-cooked chips 14.49

Steak & Ale Pie Abbot Ale gravy, beef dripping pastry, seasonal veg, mash or triple-cooked chips 11.99

Chicken & Woodland Mushroom Pie Seasonal veg, gravy, mash or triple-cooked chips 11.99

Sausage & Mash Trio of Old Epping sausages, spring greens, caramelised onion gravy 9.99

Hunter's Chicken Ayrshire dry-cured bacon, Cheddar, BBQ sauce, mixed leaves, coleslaw, triple-cooked chips 10.99

Scampi† & Chips Peas, tartare sauce, triple-cooked chips 9.99

Chicken Caesar Salad Ayrshire dry-cured bacon, anchovies, cos lettuce, croutons 11.69
Under 650 calories

Lamb Rump Seasonal veg, red wine sauce, sweet potato mash 14.79

Vegetarian & Vegan

Vegan? Try our Avocado Baked Sweet Potato or Falafel Burger

Macaroni Cheese Crispy onions, spinach, crisp sourdough (v) 8.99
Add chicken for 1.50

Heritage Tomato & Soft Mozzarella Salad Crisp sourdough, watercress, pine nuts, beetroot balsamic glaze (v) 10.79
Under 700 calories

Sides

Triple-cooked Chips (v) 2.99

Rosemary-salted Fries (v) 2.99

Beer-battered Onion Rings 2.99

Garlic Ciabatta (v) 2.99

Garlic Ciabatta with Cheddar (v) 3.59

Spicy Pickled Slaw (ve) 2.49

Seasonal Veg (v) 2.49

Garden Salad (v) 2.69

Thirst Quenchers

SPARKLING

Prosecco DOC Italy
A classy & aromatic Prosecco 20.99

Slim Prosecco Italy
Fresh, fruity & aromatic with low sugar 22.99

Champagne Lallier Grande Réserve Brut France
Ripe, toasty fruit with an elegant finish 37.99

Champagne Lallier Rosé France
Fresh, spicy citrus notes with wild strawberry 39.99

CLASSIC COCKTAILS

All 6.99

Negroni
Campari, Beefeater London Dry, Martini Rosso

Espresso Martini
Ketel One Vodka, Cold Brew Coffee

Bloody Mary
Ketel One Vodka, Big Tom Spiced Tomato Juice

Aperol Spritz
Aperol, Prosecco, soda

Violet Spritz
Boë Violet Gin, Prosecco, lemonade

See our drinks menu for more classic cocktails

GINS

Green's Lane juniper, hops
Hop cut gin created with our friends at Portobello Road

Brockmans wild berries, lemon, orange
A 'gin like no other'

Hendrick's rose petal, cucumber
Unique infusions creates a refreshing taste

Brooklyn Gin juniper, lemon
Vibrantly flavoured gin created in Brooklyn, New York

Chase Pink Grapefruit pink grapefruit, lime
Powerful pink grapefruit notes with juniper & lime zest

Boë Violet juniper, violet
A light, delicate taste with beautiful colour & aroma

Tanqueray Flor de Sevilla juniper, blood orange
Award-winning Tanqueray combined with blood oranges for an intense but sweet flavour

Warner Edwards Honeybee pink grapefruit, honey
28 botanicals infused with local honey from Northamptonshire

Little Bird pink grapefruit, orange
Pink grapefruit nose, fresh juniper, dazzling citrus & velvety orange peel



All cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Full allergen information is also available online. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore, we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of cross contamination. Our menu descriptions do not list all ingredients so please ask us if you have any questions or concerns. For any specific dietary requirements please ask before placing your order. All menu items are subject to availability. (v) = Vegetarian. (ve) = Vegan. (†) = Made from more than one whole tail. Fish, poultry and shellfish dishes may contain bones and or shell. Some dishes may contain alcohol. *Metric equivalent 8oz = 0.5lb = 227g. Please be aware that all our calorie counts are based on standard recipe portions and as dishes are made to order this value may vary slightly. Reference intakes (RIs) of an average adult 8,400 KJ / 2000 Calories. Offers are subject to availability. Please ask a member of our team for more details. All offers available at the price points and days advertised on the menu. Offer discounts will be applied to the cheapest qualifying items in your order. When purchasing multiple deals within one transaction please note deal configurations are not transferable. All drinks as part of our deals are subject to availability. All spirits included in our deals are 25ml measures, mixers are postmix and the tonic offered will be Schweppes. Where not stocked, an alternative will be offered. Management have the right to withdraw any offer, promotion or dish without prior notice. All our prices include VAT. All weights are approximate prior to cooking. For every Triple Chocolate Brownie sold 20p plus VAT will be paid to Macmillan Cancer Support* a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). *Paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. If you have any queries, comments or suggestions we'd love to hear from you at Greene King Pub Company, Sunrise House, Burton-On-Trent, DE14 3JZ. GK1487/13844

The cover of this menu was created in collaboration with photographer and artist Amber Locke who specialises in designs created with natural, fresh ingredients.



Try our festive favourites

Available for a limited time only,
feast on them while you can...

FESTIVE FEAST BURGER

Beef burger, stuffing, melted Camembert & baby gem
in a brioche bun, rosemary-salted fries 11.79

FESTIVE PIE

Turkey, chestnut stuffing & cranberry sauce in shortcrust
pastry, sprout mash, seasonal veg, gravy 11.99

DIRTY XMAS FRIES

Rosemary-salted fries, pig in blanket slices, stuffing 3.99

Gin-gle bells, gin-gle bells,
gin-gle all the way...



Enjoy one of the team's favourite festive gins,
they're perfect for those chilly evenings

POETIC LICENSE FIRESIDE SPICED GIN CINNAMON

Familiar gin notes with winter fruits, mulled spices,
clementine & an oh-so seasonal level of flavour

CHASE OAK-AGED SLOE & MULBERRY BLACKCURRANT

Sloe berries & mulberries gently macerated
in Chase GB Gin make this a real festive favourite

BAKEWELL GIN CHERRY, ALMOND

An aromatic craft gin with classic notes of juniper,
cardamom, hibiscus, cherry & almond

Double up on any spirit for £2

'Tis the most wonderful
time for a beer

Toast the season with some of our
specially chosen craft beers:

BEAVERTOWN GAMMA RAY
BEAVERTOWN NECK OIL
CRAFT ACADEMY OVER EASY

Shaping up for the party season?



Try our new **Lo Bros Kombucha**, a tonic which
is organic, vegan and naturally low in sugar

Available in Original or Lemon & Ginger





Book now for festive feasting,
tipples & merriment

We've been hosting Christmas since 1799, so we know a thing or two about making the festive season special

Pick up a festive menu, book your party with us and our Christmas elves will give you a celebration to remember

