

Basket of Bread & Butter	£1.95
The Eagle's Olive Selection	£2.95
Hummus with Warm Flat Bread	£3.95
Bread Board	£4.50

Freshly baked mini white tin loaf, toasted onion bread, soft multi grain bloomer, salted butter, pesto, olive oil & aged balsamic.

STARTERS

Soup of the Day served with french stick	£4.95
Rustic Fish Cake cod, salmon and crab, fish cake served with red onion salsa	£7.50
Ham 'n' Eggs pressed ham hock, poached egg, crisp pancetta on a toasted English muffin and béarnaise sauce	£6.95
Tagliatelle Verde tossed with broccoli florets, broad beans, french beans, coated in a pesto & mascarpone cream sauce, topped with parmesan shavings & toasted pine nuts	£6.95
Scampi Tempura served with straw potatoes, jalapeno tartare sauce and lemon	£7.25
Course Pork & Chicken Liver Terrine brandy soaked pork & chicken livers with soft green peppercorns, pistachios & fresh herbs with toasted walnut bread, served with a drunken fig	£6.95
Grilled Scallops Wrapped in Pancetta with celeriac puree & a bloody mary ketchup	£8.25
Crispy Duck and Pancakes pickled cucumber, plum and star anise sauce, chinese style pancakes	£6.95
Blacksticks Blue Cheese Soufflé served with a beetroot salad	£6.25

SAUSAGES



Supreme Champion 2010/11	
“Just” Pork made to a traditional family recipe	£10.25
NEW Italian Herb & Black Olive italian herb with a hint of garlic & moroccan black olive	£10.75
Cumberland an award winning recipe with herbs and spices	£10.75
NEW Bloody Mary smirnoff vodka with celery snippets, sunblush tomato & tabasco	£10.75
The Connoisseur apples poached in calvados and cider, a hint of honey and fresh thyme	£10.75
Sausage of the Week Please see blackboard	



All the above are produced with

These sausage dishes are all served with a rich red wine onion gravy and your choice of Lancashire potato cake, chunky chips or creamy mashed potato.

SANDWICHES

(Not available Friday & Saturday evening after 7.45pm)

Luxury Atlantic Prawns open sandwich on granary bread with marie rose sauce	£7.50
Freshly Poached Scottish Salmon open sandwich on granary bread with dill mayonnaise	£7.50
Sirloin Steak Sandwich on warm onion bread, caramelised onion, mayonnaise and petit salad	£8.95
Cajun Club Sandwich marinated chicken breast topped with mozzarella & tomato salsa, served on toasted focaccia	£9.75

MAIN COURSES

The areas only brassiere serving genuine in house 35 day dry aged steaks...

From our in house dry ageing unit

10oz Rib Eye Steak 35 day dry aged	£22.50
10oz Sirloin Steak 35 day dry aged	£22.50

The above steaks are served with rocket and parmesan salad, confit vine tomato, onion ring and fries

To Accompany: *Café de Paris Butter*
Peppercorn Sauce
Blue Cheese Sauce £1.50

8hr Confit Shoulder of Lamb £14.95
cooked in garlic, tomato and oregano, served with tartiflette, provencal & herb vegetables

Fish Three Ways £14.75
mini fish pie topped with spinach mash, king prawn skewer, pan seared sea bass, asparagus & parsley beurre blanc

Truffle Poached Breast of Chicken £14.50
served with garlic wild mushrooms, spinach & fresh gnocchi drizzled with a red wine jus

Char-grilled Medallions of Beef Fillet £23.50
accompanied by anna potatoes buttered spring greens, red currant & martini jus

Eagle Fish Pie £11.95
topped with creamy mash and Lancashire cheese served with a panache of vegetables

8oz Bowland Steak Burger £11.95
toasted muffin, dressed leaves, onion rings, skinny fries and dips
Extra Toppings: *Lancashire Cheese*
Home-cured pancetta £1.00 per topping

Tagliatelle Verde £13.95
tossed with broccoli florets, broad beans, french beans, coated in a pesto & mascarpone cream sauce, topped with parmesan shavings & toasted pine nuts

Salt 'N' Pepper Monkfish £16.50
garlic king prawn, pak choi, gavroche potato & a sweet chilli sauce

Bowland Beef, Guinness and Mushroom Pie £12.50
pastry top & buttered root vegetables, handcut chips or creamy mash

Traditional Cod & Chips £12.25
beer batter, homemade mushy peas, tartare sauce and lemon

All our meals come complete

PLANKS, PLATES & SLATES

Your own or to share

Eagle Plank £14.95
pressed ham hock, pork & chicken liver terrine, Butler's tasty Lancashire cheese, scotch egg with salad, piccalilli, chutney, pickled onion, coleslaw, beetroot relish, assorted bread & crackers

Fish Platter £14.50
prawns, rollmop, smoked trout, poached salmon, smoked salmon, potato salad, coleslaw, beetroot relish, lemon and homemade granary bread

Ploughmans £9.95
ham hock, Butler's tasty Lancashire cheese, homemade pickles, coleslaw, pickled red cabbage, apple salad & homemade granary bread

SIDE ORDERS

Aspen Fries tossed with grated parmesan, white truffle oil & sea salt	£4.25
Chunky Chips	£2.95
Onion Rings	£3.25
Mixed Salad	£2.95
Petit Pois a la Francaise petit pois, smoked pancetta	£3.25

DESSERTS

Pimms Mess pimms soaked strawberries, meringue & ice cream	£5.50
Duo of White & Milk Chocolate Dipping Pots accompanied by marshmallows, strawberries, homemade shortbread & tuille biscuits	£5.65
Chocolate & Orange Fondant Pudding served with coconut ice cream	£5.65
Sherry Trifle Crème Brulée layers of sherry soaked sponge, poached pears and vanilla custard with a brulée top, finished with sherry cream and an almond tuille	£5.65
Iced Toffee Vodka vanilla ice cream with a measure of toffee vodka to pour, served with a fudge stick & vivaldi wafers	£5.50
Ice Cream 2 Scoop £3.50 3 Scoop £5.00	

LANCASHIRE CHEESE SLATE

Blacksticks Blue	
Sandhams Smoked Lancashire	
Butler's Tasty Lancashire	
Kidderton Ash	
Garnished with apple & fig chutney, grapes, strawberry, fruit cake & traditional biscuits	£9.25

COFFEES

Espresso	£2.25
Double Espresso	£2.50
Americano	£2.25
Cappuccino	£2.50
Café Latte	£2.50
Liqueur Coffee Irish, French, Calypso, Monks or Baileys	£4.50

TEAS

Taylor's of Harrogate, Earl Grey or Green Tea	£1.75
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INFUSIONS

Peppermint, Camomile, Lemon & Ginger Raspberry, Cranberry and Elderberry	£1.75
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All Bacon & Pancetta
produced & smoked in house.

Available from our Deli

