

# The Three Eagles

## While you wait

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

All three 14.95

## To begin

**Tonkatsu chicken** spring onion, lemon, sesame 8

**Seabass fishcake with lime and ginger** pea puree, pickled cucumber, lime **(gf)** 8.5

**Chicken liver parfait** apple and pear chutney, toasted brioche 7.95

**Goats cheese and chive mousse** oatcake crumb, pickled beetroot, walnut, pea shoots **(v)** 7.95

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

**Roasted tomato and garlic soup** crusty ciabatta, basil **(vg)** 7

## Sandwiches

**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

**Chefs pie of the day** bacon and chive mash, honey glazed carrots, red wine and onion  
gravy 15.95

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

**Pan fried fillet of seabass** crushed new potatoes, kale, lemon, caper and parsley butter **(gf)** 18

**Sticky hoi-sin pork ribs** seasoned fries, sesame, spring onions, chilli and coriander 19

**Caesar salad**, smoked bacon, white anchovies and aged parmesan 10 add *grilled chicken breast* +7.50

**Stanley Jones Butchers 28 day aged Welsh rump steak** 8oz rump steak, confit tomato, skinny fries, smoked aioli **(gf)** 22  
*add garlic prawns + 5*

**Slow cooked feather blade of Welsh beef** charred leeks, onion and bacon jus, truffle and parmesan chips **(gf)** 20

**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

**Spinach and ricotta tortellini (v)** marinara sauce, basil, shaved parmesan **(v)** 11.5

**Pan fried chicken supreme** white bean and bacon casserole, parsnip crisps **(gf)** 17

**Roasted aubergine and tomato curry** rice, naan bread, coriander **(vg)** 15

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

### Sides

Seasonal green vegetables smoked sea salt (gf) 3.5

Bacon and chive 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 bistro fries**, truffle oil and parmesan (gf) 4.5

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

**Loaded stilton fries**, spring onions 4.5

### Sauces

Stilton sauce 2.5 Peppercorn sauce 3 Garlic and parsley butter 2.5 Bourbon BBQ sauce 1.95

### Desserts

**Chocolate orange tart** passionfruit and mango jam, vanilla ice cream 7.5

**“Knickerbocker glory”** berry compote, strawberry, meringue, whipped cream, raspberry ripple ice cream 7.95

**Apple and rhubarb crumble** vanilla ice cream, vanilla custard 7.5

**Sticky toffee pudding** toffee sauce, salted caramel ice cream 7.95

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

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

### Kids menu

### Starters

**Carrot and cucumber Jenga**, red pepper hummous 4

**Cheesy garlic bread** 4

### Mains

**Sausage and mash**, 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

**Chocolate brownie**, chocolate sauce, vanilla ice cream 5

**Sticky toffee pudding**, toffee sauce, salted caramel ice cream 5.5

**Ice cream sundae**, choose 2 scoops – vanilla, chocolate, honeycomb, salted caramel, strawberry, raspberry ripple, orange sorbet 4.5