THE GOLDEN EAGLE

Lunch

MENU

NIBBLES

Olives VG / GF / DF — 4
Halkidiki Aperitivo Olives, TGE Marinade

Hummus V — 7
Whipped Hummus, Raw Almond, Olive Oil, TGE Spice Mix, Coriander, Toasted Pinsa Bread

Italian Pinsa Bread — 5
Whipped Butter, Maldon Salt

LIGHT BITES

BBQ Corn Ribs VG / GF — 6
Tandoori Seasoning, Mango Chutney, Sesame

Chicken Liver Parfait GFA — 10
Whipped Liver, Mixed Seeds, Red Onion Ketchup, Sourdough Crackers

Soup V / GF — 7
Ask For Details

Caesar Salad GFA — 20
Served Warm. Free Range Chicken, Romaine Lettuce, Parmesan, Caesar Dressing, Anchovies, Naan Bread

BAGUETTES Baked To Order

All Served With Fries

TGE Crudo Baguette — 12
Prosciutto Crudo, Parmesan, Olive Oil, Garlic, Salad Leaves, Baguette

Ham & Cheese — 12
British Wiltshire Ham, Longmans Smokeacre Cheddar, Plenty Of Salted Butter, Salad Leaves, Baguette

Halloumi V — 12
Roasted Peppers, Chilli Jam, Rocket, Garlic Sauce, Salad Leaves, Baguette

DESSERTS

THE GOLDEN EAGLE

Lemon & Rosemary Pudding — 15
Lemon Sponge, Rosemary Sugar, Lemon Mousse, Olive Oil, Raspberry
This Is A Theatre Dish For All Your Senses, So Please Allow A Small Wait Time In Busy Periods.

Honeycomb Mousse GFA — 8
Cookie Crumble, Chocolate Sauce

Indian Spiced Sticky Toffee Pudding GF — 8
Coconut Milk Toffee Sauce, Whipped Cream

Longmans Smokeacre Cheddar GFA — 7
Crackers

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V Vegetarian · VG Vegan · GF Gluten Free · GFA Gluten Free Available · DF Dairy Free
Prices In £

All dishes may contain nuts. Tell us about any allergies or dietary requirements when you order and the kitchen will plan around them. We make every effort to accommodate dietary needs, but we run an open kitchen and cannot guarantee that any item is 100% allergen free.