THE GOLDEN EAGLE

Sunday 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

STARTERS

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

SIDES

Roast Potatoes V / GF — 5
Rosemary, Maldon Salt

Cauliflower Cheese V / GFA — 5
Crispy Onions, Chives

Buttered Greens V / GF — 5
Mixed Seeds

Gravy GF / DF — 1
Our Red Wine, Brandy & Port Gravy

English Autumn Truffle

Add Fresh English Truffle To Any Roast For £25 Per Dish

ROASTS GFA

Served With Roast Potatoes, Yorkshire Pudding, Greens, Cauliflower Cheese & Our Red Wine, Brandy & Port Gravy

Aged Beef — 26
28 Day Aged Beef Striploin, Bovril Glaze, Horseradish (Pink Or Well Done)

24 Hour Gressingham Duck — 25
Crispy Duck Leg, Honey, Salted Peanuts

Roast Chicken — 24
Free Range Chicken Thighs, Mixed Seeds, Cranberry Sauce

Veg Roast VG — 22
Ask For Details

THE GOLDEN EAGLE

Tomahawk Steak Sharer

GF

For Two To Share Or For One Hungry Person!

38 Day Aged British Beef, Roasted On The Bone (Pink Or Well Done). Served With Our Traditional Roast Trimmings & Bone Marrow Melt

£9 Per 100g

Around 1kg Uncooked · Please Allow Around 30 Mins To Be Cooked

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

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.