EGERTON ARMS LUNCH MENU

Starters

Chef's Soup of the Day (vv) 5.50

With white & seeded wholegrain bread and butter

Chicken Liver Paté with Toasted Olive Focaccia 6.95

With red onion jam & celery

Oriental Duck Stack 7.50

In a plum & hoi sin sauce, with crispy wontons, spring onions & cucumber

Beef Meatballs 6.95

Seasoned with herbs, garlic & breadcrumbs, in a rich tomato sauce with white bloomer bread

Oven Baked Camembert (v) 6.95

With toasted olive focaccia, celery & red onion jam

Prawn Cocktail 7.50

With iceberg lettuce, tomato, cucumber & Marie Rose sauce, served with buttered granary bread

Mains

Gammon Steak 13.50/9.25

With egg, pineapple, chunky chips & peas

Salmon & Haddock Fishcake 12.95/8.25

With a mixed herb salad and tartare sauce

Oven Roasted Salmon Fillet 17.95/13.50

With new potatoes, sugar snap peas & prawn hollandaise

Beer Battered Haddock 15.50/11.50

With chunky chips & mushy peas

Fillet of Sea Bass 17.95/14.50

With dauphinoise potatoes, fine green beans & fish cream sauce

Pork & Leek Sausages 9.25

With mashed potato & onion gravy

Pulled Beef Lasagne 13.50

With a tomato sauce, mozzarella & pesto, with a mixed salad & garlic bread

Whitby Bay Whole-Tail Scampi 13.50

Served with chunky chips & peas

Steak & Kidney Pie 14.50

With chunky chips & spring cabbage

6oz Sirloin Steak 14.50

Served with fries & a mixed salad

Warm Duck Leg Salad 15.95

With a plum & hoisin sauce, spring onions, cucumber and tomato

Chicken Breast with a Creamy Diane Sauce 15.95

With crushed new potatoes & tenderstem broccoli

Steak Burger with Chunky Chips 14.50

Topped with onions or streaky bacon Add mature cheddar – 1.00

Vegetarian & Vegan

Halloumi & Sweet Potato Burger (v) 13.50

Served with fries & sweet chilli mayonnaise

Tenderstem Broccoli, Sugar Snap Peas, Mixed Peppers & Coriander Stir-Fry (vv) 10.95

Served with jasmine rice & a plum sauce

Macaroni Cheese (v) 12.95

With mixed salad & garlic bread

Sandwiches

Mature Cheddar Cheese & Onion Chutney 6.75 Prawn Marie Rose & Rocket 8.25

(Either white or wholemeal bread, served with salad)

Open Steak Foccacia 11.50

Steak, cheddar, mushrooms & onions, with a horseradish cream, served with rocket & fries

Cajun Chicken Burger 13.95

With chilli mayonnaise & fries

Sides

Fine Green Beans with Shallots 3.50
Panache of Vegetables 3.50
Tenderstem Broccoli with a Chilli & Garlic Butter 3.50
Baked Cauliflower Cheese 3.95
Deep Fried Onion Rings 3.95
Chunky Chips / Shoestring Fries 3.75
Mixed Herb Salad / Rocket & Parmesan Salad 3.50
Garlic Bread 3.50
Garlic Bread with Cheese 3.95

Desserts

Ice Cream 5.75

Choose 3 from honeycomb, chocolate chip, vanilla, strawberry or salted caramel

Mango Sorbet (vv) 6.25

In a brandy snap basket, with fresh fruit

Raspberry Crème Brulee 6.25

Served with shortbread biscuit

Sticky Toffee Pudding 6.50

With toffee sauce & vanilla ice cream

Apple & Blackberry Crumble 6.75

Served with hot custard

All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights.

Food allergies & intolerances – before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.

We do not operate a gluten or dairy free kitchen; however, we will endeavour to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate.

Manager: Calum Lovatt Head Chef: Alex Croft Website: www.egerton-arms.com

We welcome all feedback & comments regarding your Egerton Arms experience. Please feel free to email us at infor@egerton-arms.com