

EGERTON ARMS MENU

Starters

Chef's Soup of the Day (v) 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

Creamy Mushrooms on Toast 5.95

On toasted sourdough finished with rocket & truffle oil

Panko Breaded Brie Wedges 6.95

With rocket and a cranberry salsa

Prawn Cocktail 7.50

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

Chilli & Garlic Tiger Prawns 8.95

With white bloomer bread

Fish

Salmon & Haddock Fishcakes 12.95

With a mixed herb salad and tartare sauce

Whitby Bay Whole-Tail Scampi 13.50

With chunky chips & garden peas

Classic Fish Pie 15.50

Cod, salmon, smoked haddock and prawns, topped with creamed potato, mature cheese, served with salad

Beer Battered Haddock & Chips 15.50

With chunky chips & mushy peas

(Add curry sauce – 2.00)

Oven Roasted Salmon Fillet 17.95

With Parmentier potatoes, spring cabbage, bacon, mushrooms & onions in thermidor sauce

Fillet of Sea Bass 17.95

With crushed new potatoes, fine green beans & prawn fish cream sauce

Meat

Pulled Beef Lasagne 13.50

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

10oz Gammon Steak 13.50

With fried egg, pineapple, garden peas & chunky chips

Steak & Kidney Pie 14.50

With chunky chips & spring cabbage

Chicken Tikka Curry 14.95

Medium spiced curry with peppers & spinach, served with jasmine rice and a naan bread

Chicken Supreme with a Creamy Mushroom Sauce 15.50

With crushed new potatoes & tenderstem broccoli

Warm Duck Leg Salad 15.95

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

Slow Braised Belly Pork & Crackling 15.95

With creamed mash potatoes, fine green beans & red wine jus

Steak Burger with Chunky Chips 14.50

Topped with onions or streaky bacon

Add mature cheddar, brie or stilton – 1.00

From the Grill

Ribeye 10oz 22.50 Sirloin 8oz 21.50 Sirloin 12oz 27.50

Fillet 8oz 26.95 T-Bone 16oz £25.50

Sauces: Peppercorn, Port & Blue Cheese – 2.00

All our steaks are Prime 28 day aged beef, served with tomatoes, mushrooms and chunky chips

Salad, Vegetarian & Vegan

Cauliflower Curry (ve) 11.50

With jasmine rice & toasted almonds

Sweet Potato & Halloumi Burger (v) 12.95

With shoestring fries & chilli mayonnaise

Tenderstem Broccoli & Pepper Stir Fry (ve) 10.95

Served with rice

Sides

Pigs in Blankets 4.50

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 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

Plum Pudding 5.95

Served warm with brandy sauce

Raspberry Crème Brulee 6.25

Served with shortbread biscuit

Warm Chocolate Brownie 6.50

With chocolate sauce & vanilla ice cream

Sticky Toffee Pudding 6.50

With toffee sauce & vanilla ice cream

Apple & Blackberry Crumble 6.75

Served with hot custard

Classic Cheese Board 8.95

Brie, stilton & mature cheddar with crackers, chutney & fresh fruit

Sunday Roasts

(Available until 6.00pm)

Traditional Roast Sirloin of British Beef & Yorkshire Pudding 14.95

Roast Turkey, with Stuffing & Pig in Blanket 14.50

Mixed Roast 16.95

A combination of the Roast Beef & Turkey

All of the above served with roast potatoes, new potatoes, vegetables & gravy

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 info@egerton-arms.com