

Dinner At The Eagles Head

To Start

Hearty Soups of the Day... served with brown or white rustic bread £3.95

Deep Fried Brie... breaded and oat coated for that extra crunch served with salad garnish and chefs homemade chutney £4.50

Chicken Goujons... tender strips of chicken, breaded and deep fried served with a salad garnish and chefs home made relish £4.75

Garlic Mushrooms... delicious and creamy, with diced peppers served in a filo pastry basket and a salad garnish £4.50

Prawn Platter... succulent prawns served with a delicious yet rather different mango mayonnaise, accompanied by a salad garnish and brown roll £5.50

Garlic Bread... a French rustic triangle split and toasted with a garlic butter and having a salad garnish £3.75

Main Courses

Stuffed Chicken... tender and moist chicken breast stuffed with sausage meat and paprika mushrooms with a hint of sun blush tomato and apricot. Wrapped in bacon and served on a bed of mashed potato accompanied by tonight's vegetables & a creamy honey and tarragon sauce £11.95

Pheasant Breast... wonderfully tasty, with its garlic and ginger sauce over mashed potato and tonight's vegetables £11.95

Breast of Duck... cooked in the skillet, as you like it, presented on a bed of mashed potato with tonight's vegetables & an orange tinted gravy £12.95

Lamb Chops... thick cut Fellbred chops cooked to order and served on mashed potato with tonight's vegetables and a delicious mint gravy £12.95

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Main Courses

Pie of the day... we are proud of the reputation of our home made pies. Full and hearty quarter of a plate pie in a short crust pastry, served with chipped or new potatoes, tonight's vegetables and gravy £9.25

Cumberland Curl... especially selected from Cartmel Valley Game Supplies, a 'mighty round' presented on a bed of mashed potatoes with tonight's vegetables and a tasty onion gravy £8.95

10oz Sirloin Steak... Chef will be pleased to cook this to your order. Mushrooms, breaded onion rings & grilled tomato are served along with your choice of chipped or new potatoes £14.95

Tuna Steak... pan fried in lime butter & served with chefs special sauce, salad garnish and new potatoes. please advise if you like your tuna rare £ 9.75

Succulent Breaded Scampi... served with chips and peas with a crispy salad garnish £8.95

Vegetarian Options.....

Broccoli and Stilton Bake... this tasty creamy dish is topped with toasted breadcrumbs and is served with your choice of salad or tonight's vegetables and either chipped or new potatoes £8.75

Chickpea, Spinach and Cashew Nut Korma... a mild but tasty dish with a predominant coconut flavour, served with rice, naan bread and salad garnish £ 8.75

Vegetable Lasagna... so different with roasted peppers, butternut squash & goats cheese; a blend to make your mouth water. Four layers of lasagna Verdi and béchamel sauce. Served with salad & garlic bread £8.95

Please ask to see our great Children's Menu

We cannot guarantee that our meals are free of nut derivatives, although every effort is made

Please ask staff about menu choices

Don't forget to have a look at the Daily Specials board for more options.

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For After...

Chocolate Orange Torte... a rich dark torte on a crushed biscuit base, topped with whipped cream. Contains a healthy nip of cointreau! £ 4.75

Apple Pie... with cinnamon and sultanas in short crust pastry. served with either vanilla ice cream or custard £4.50

Chocolate Brownie... a delicious chocolate sponge with a rich chocolate sauce, served with ice cream or custard, the choice is yours £3.95

Sticky Toffee Pudding... always a winner! This is a Cumbrian classic, delicious as it comes or have it with cream, ice cream or custard £4.25

Windermere Ice Cream... produced locally using organic milk from Sizergh Barn; select from vanilla, cinder toffee, raspberry ripple or chocolate £1.25 a scoop - go on spoil yourself try a combination!

May we draw your attention to the Daily Specials Board for more dessert options..

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Our specials board is changed regularly these are some examples ...

Starters

Homemade Duck Pate with melba toast and an orange drizzle served with a salad garnish

Morcambe Bay Potted Shrimp served with a crispy salad garnish, toast and butter.

Main

Home made Chicken Jalfrezi served with rice or chips and naan bread

Rib Eye Steak cooked to your liking with grilled tomato breaded onion rings, mushrooms chips or new potato.

Gammon Steak served with an egg pineapple slice and chips or new potato.

Eagles Head Mixed Grill including steak, lamb chop, gammon, sausage, black pudding, egg, onion rings, tomato and chips.

Desert

Home made Bread and Butter pudding served with ice cream or custard

Seasonal Fruit crumble served with cream, ice cream or custard

Ginger pudding served with ice cream or custard

Special dietary needs....

Should you have special dietary needs then please let us know and we will do our best to accommodate your requirements.