**ALLERGENS – THE GOLDEN EAGLE MENUS**

Below are dishes from The Golden Eagle menus with the allergen info attached.

The dishes have been separated into elements as the garnishes can change at any time. Not all items on this list will be on the dishes at one time, please refer to **The Sample Menus** to see what dishes are available.

Some dishes are available across more than one menu, so the allergen information could be in a different part of this sheet.

If the item does not have a number, please check with a staff member that it does not contain allergens.

**SMALL PLATE MENU**

**OLIVES**

Olives – 9/14

**THE BAKERY**

Soda Bread – 2/7

Salted Butter – 7

Marmite Butter – 2/7

Bovril Butter – 1/2/7

Rosemary

**AERO PATE**

Whipped Chicken Liver – 14

Mixed Seeds – 10/11/12

Granola – 9/10/11/12

Burnt Onion Ketchup – 13/14

Mulled Wine Ketchup – 14

Sourdough Cracker - 2

**VELOUTE**

Onion – 7

Cauliflower – 7

Yorkshire Pudding – 2/7

Smoked Cheddar – 7

Cheddar – 7

Chive

Potato Puff

Soda Bread – 2/7

Garlic - 7

Tuille – 2/4/7

**VEGGIE “MEAT BALL”**

Fusilli Pasta – 2/4/7

Marinara Sauce – 14

Basil

Chive

Rapeseed Oil

Onion – 2

**WINTER COCKTAIL**

Crayfish – 3

English Lettuce

Savoy Cabbage

Treasure Island Sauce – 4/7/14

Roe – 3/5/8

Soda Bread – 2/7

**RUBBY PIGGY**

Pork Loin

Tandoori Spice

Pork Mince

Masla Curry Sauce -13/14

Papadum

Mango Chutney - 14

Yogurt – 7

**NUMBER 47**

Aged Beef

Chilli XO – 2/12/13

Charred Pepper

Black Bean Sauce – 2/10/11/12/13/14

Puffed Rice

Sesame - 12

Chive

**SIDES**

**NEW POTATOES, CHIVES**

New Potatoes – 7

Chives

**MIXED GREENS, NUTS**

Cabbage – 7

Peas – 7

Almond – 10

**SWEDE & CARROT “MASH”, CONFIT ONION**

Swede – 7

Carrot – 7

Confit Onion - 2

**DESSERTS**

**LEMON CLOUD PUDDING**

Lemon Curd – 4/7/14

Cloud (Whipped Cream) – 7

Berry Puree

Pie Crumble – 2/7

Lemon

**MILK CHOCOLATE MOUSSE**

Chocolate Mousse – 4/7

Chocolate Sauce – 7

Choco Pops – 2/7

Chocolate Crumb - 2

**SAINT AGUR**

Cheese – 7

Local Honey

Hazelnut – 10

Crackers – 2

**SET LUNCH MENU**

**ROLLS**

**ROAST PORK**

Pork

Stuffing – 2/12

Apple Sauce – 9/13/14

Mustard - 9

Cheddar Cheese - 7

Garlic “Mayo” - 7

Ciabatta – 2

**ROAST VEGETABLE**

Mixed Vegetable

Sriracha – 9/13

Feta Cheese - 7

Hazelnut Pesto – 10

Ciabatta – 2

**SET LUNCH**

**VELOUTE**

Onion – 7

Cauliflower – 7

Yorkshire Pudding – 2/7

Smoked Cheddar – 7

Cheddar – 7

Chive

Potato Puff - 2

Soda Bread – 2/7

Garlic - 7

**LINCOLNSHIRE SAUASGES**

Sausages - 2

Whipped Clap shot - 7

Pork Crunch

Onion Gravy

**CHOCOLATE BROWNIE**

Brownie – 2/4/7

Whipped Cream - 7

Chocolate Sauce

Nut – 10

**SUNDAY LUNCH**

**ROASTS – All Served with Roast Potatoes, Yorkshire Pudding, Greens, Cauliflower Cheese, & Gravy**

**AGED BEEF**

28 Day Matured Beef Striploin

Bovril Glaze – 1/2

**PORK LOIN**

Local Pork Loin

Stuffing – 2/12

Piglet Crunch

**FISH**

**SALMON**

House Smoked Fillet - 5

New Potatoes - 7

Greens - 7

Pesto – 10/14

**XMAS PARTY**

**MAINS**

**ROAST TURKEY**

Free Range Breast

Pork & Truffle Stuffing – 2/4/ 7

Cranberry Sauce

Gravy

Cauliflower Cheese - 7

**All The Trimmings** – (Brussel Sprouts, Carrots, Parsnips)

**GNOCCHI (V)**

Gnocchi - 2

Seasonal Vegetable Medley – (Brussel Sprouts, Carrots, Parsnips)

Burnt Butter - 7

Honey

Nut - 10

**DESSERT**

**XMAS PUDDING**

Xmas Pudding – 2/4/7

Butterscotch Sauce - 7

Vanilia Pod Ice Cream - 7

**LIME CURD**

Lime Curd – 4/7

Granny Smith Apple

Whipped Cream - 7

Pie Crumble – 2/7

**SWEET TREAT**

Mince Pie – 2/4/7/14

Honey

Hazelnut - 10