

The Egerton Arms

Menu

STARTERS

Chef's Soup of the Day <i>Served with wholemeal & white bread</i>	4.50	Prawn Cocktail <i>With brown bread & butter</i>	5.50	Feta Cheese Marinated with Garlic & Herbs <i>With mixed olives, plum tomatoes & toasted focaccia</i>	5.95
Galia & Honeydew Melon Balls <i>With lemon sorbet</i>	4.95	Portabello Mushroom, Mozzarella & Thyme <i>On a baked flat bread</i>	5.75	Oriental Duck Stack <i>With crispy wontons, spring onion & plum and boi sin sauce</i>	6.50
Deep Fried Whitebait <i>With tartare sauce and brown bread & butter</i>	5.50	Cajun Chopped Calves Liver <i>With toasted focaccia & a madeira cream</i>	5.75	Smoked Salmon & Prawn Parcel <i>With celeriac coleslaw & beetroot</i>	6.75
		Chicken Liver Pate <i>With apple & sultana chutney. Served with toasted focaccia</i>	5.95		

SHELLFISH STARTERS

Potted Shrimps <i>Served warm with lemon butter & wholemeal toast</i>	6.95	Back Fin Crab <i>With aioli & toasted focaccia</i>	6.95	Seared Scallops with Pea Puree <i>Served with crispy pancetta</i>	7.95
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SALADS

Classic Greek Salad <i>With sun blushed tomatoes, olives & feta cheese</i>	11.95	Warm Salad of Chicken & Chorizo <i>With new potatoes & a tarragon and mustard dressing</i>	12.50	Classic Caesar <i>(contains anchovies, parmesan & ham)</i>	4.95 / 8.95
Crispy Duck & Chilli Ginger Plums <i>Served with carrot, cucumber & spring onion</i>	12.25			With Char Grilled Chicken	7.95 / 11.95
				With Roast Salmon	12.50

FISH

Salmon & Smoked Haddock Fishcakes <i>With celeriac coleslaw</i>	9.75	Oven Roasted Salmon Fillet <i>Served with butternut squash & red pepper risotto</i>	12.95	Fish of the Day	15.95
Scottish Mussels with Bacon & Leeks <i>Served with shoestring fries</i>	11.95	Cod Loin With Smoked Bacon & Horseradish Mash <i>With parsnip crisps & a fish cream sauce</i>	16.95	Grilled Dover Sole 16-18oz <i>Served with lemon, butter & new potatoes</i>	19.95
Smoked Haddock Fillet with a Poached Egg <i>With wholegrain mustard mashed potato</i>	12.50	Sea Bass "In a Bag" <i>Cooked with coriander, chilli & garlic. Served with new potatoes</i>	15.95	Lobster & Chips <i>Served either thermidor gratin or garlic aioli gratin</i>	22.95
Classic Fish Pie <i>King prawns, cod & smoked haddock with savoy cabbage</i>	12.50				

MEAT

Sausage & Mash <i>Pork & leek sausages with pea mash & creamy leeks</i>	9.95	Chicken Tikka Masala Curry <i>A medium spiced served with savoury rice & naan bread</i>	10.95	Chicken Breast & Blue Cheese <i>With a creamy leek & butter bean cassoulet</i>	12.95
Egerton Arms Steak Burger <i>With chips & celeriac coleslaw. Topped with a choice of bacon, cheese or onions (BBQ Pulled Pork supp £2.00)</i>	10.95	10oz Gammon Steak <i>With fried egg, pineapple, garden peas & chips</i>	11.50	Duo of Roast Duck Leg & Orange Sauce <i>With dauphinoise potatoes & fine green beans</i>	14.95
Steak & Kidney Pie <i>Served with chips & savoy cabbage</i>	10.95	Pork Loin Steak Topped with Apple & Blue Cheese <i>With champ mash & gravy</i>	12.50	Rack & Black - Lamb Chops & Black Pudding <i>With whole grain mustard mash & a shallot & red wine gravy</i>	15.95

STEAKS FROM THE CHARGRILL

Ribeye 10oz	17.95	Fillet 8oz	21.95	Mixed Grill	17.95	SAUCES	
Sirloin 8oz	17.95	Fillet 12oz	24.95	Sirloin steak, gammon, sausage, lamb chop, pork chop, black pudding & fried egg		Creamed Peppercorn	1.95
Sirloin 12oz	19.95			Surf & Turf <i>Any of our steaks can be served with king prawns & Garlic butter for a £3.95 supplement</i>		Béarnaise	1.95
						Port and Blue Cheese	1.95
						Diane Sauce	1.95

Prime 21 Day Aged Beef. Served with Tomatoes, Mushrooms & Chips

VEGETARIAN

Vegetable Moussaka <i>Served with garlic focaccia</i>	9.25	Butternut Squash & Red Pepper Risotto <i>With pea shoots</i>	6.50 / 9.75	Vegetable Burrito <i>With savoury rice, mixed salad & sour cream</i>	10.50	Vegetarian Dish of the Week	10.75
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SIDE ORDERS

Panache of Vegetables	2.40	Cauliflower Gratin	2.40	Chips / Shoestring Fries	2.95	Fresh Wholemeal & White Bread with Butter	1.55
Chantenay Carrots	2.40	Honey Roast Parsnips	2.40	New Potatoes	2.95	Garlic Bread	2.75
Fine Green Beans	2.40	Deep Fried Onion Rings	2.50	Mixed Salad	2.95	Garlic Bread with Cheese	2.95
Savoy Cabbage, Peas & Bacon	2.75			Rocket & Parmesan Salad	2.95	Ciabatta and Marinated Olives, Balsamic Vinegar & Olive Oil	3.25

DESSERTS & PUDDINGS

Trio of Ice Cream <i>A choice of 3 from: Vanilla, strawberry, mint choc chip, rum & raisin or chocolate</i>	4.50	Lemon Possett <i>With amaretti biscuits</i>	5.50	Peach & Raspberry Crumble <i>With cream, ice cream or custard</i>	5.50
Chocolate & Peanut Butter Mousse <i>With chocolate sauce</i>	4.95	Raspberry Crème Brulee <i>With a shortbread biscuit</i>	5.50	Eton Mess Strawberry Sundae <i>Strawberries with whipped cream, ice cream & meringue</i>	5.75
Warm Chocolate Brownie <i>With vanilla ice cream</i>	5.25	Passion Fruit & Meringue Cheesecake <i>With fruit coulis</i>	5.50	Sticky Toffee Pudding <i>With toffee sauce & vanilla ice cream</i>	5.75

CHEESE

A Selection of Hand Picked Cheeses <i>Mrs Appleby's Red Cheshire, Snowdonian Cheddar & Creamy Lancashire Blue With apple & sultana chutney, grapes, celery and a selection of biscuits</i>	6.95	House Port	2.25 per glass
		Taylor's LBV Port	2.50 per glass

COFFEE & TEAS

Espresso	1.90	Cafetiere of Coffee <i>with milk</i>	2.35	Pot of Loose Leaf Tea - per person	2.00
Double Espresso	2.45	Latté	2.50	<i>Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, Mint or Fruit</i>	
Cappuccino	2.50	Liqueur Coffees <i>(Our coffees are made using Fair Trade Coffee Beans) (Teas & Coffees are available de-caffeinated)</i>	4.00	Hot Chocolate	2.40

SUNDAY ROAST

Traditional Roast Sirloin of British Beef <i>21 Day Aged With roast potatoes, new potatoes, vegetables, Yorkshire pudding & gravy</i>	10.50	Served between 12 noon and 6pm	Chef's Roast of The Day <i>With roast potatoes, new potatoes, vegetables & gravy</i>	10.25
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All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. 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.

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

General Manager: **Greg Hancock**

Head Chef: **Rob Winning**

Website: www.egerton-arms.com