

Sides

House Salad (ve, gf)	£3.5	Cauliflower Cheese	£4
Tenderstem Broccoli (voa, gf)	£4	Parmesan Truffle Fries	£5
Seasonal Vegetables (voa, gf)	£4	Filthy Fries	£7.5
Onion Rings	£4	Fries topped with BBQ pulled pork & mozzarella	

Sauces

Red Wine Jus	£2.5	Diane	£2.5
Stilton	£2.5	Wild Mushroom (gf)	£2.5
Pepper	£2.5		

Extras

Stilton Wedge (v, gf)	£2.5
Fried Egg (v, gf)	£1.5
Black Tiger Prawn Skewer (gf)	£8
Bone Marrow Melt (gf)	£2
Garlic Truffle Butter (gf)	£2

Potato Sides

Jenga Chips (v)	£4	Buttery Mash (v, gf)	£4
Pan Fried New Potatoes (voa, gf)	£4	Dauphinoise Potatoes (v, gf)	£4
Sweet Potato Fries (v)	£4	Skinny Fries (v)	£4

gfo - gluten free option | gf - gluten free | v - vegetarian
ve - vegan | voa - vegan option | vo - vegetarian option

Nibbles

Mixed Olives (v, ve, gf)	£3
Warm Ciabatta with Balsamic & Olive Oil (v, ve)	£4
Toasted Sourdough with Hummus (v)	£4
Garlic Bread (v)	£4
Garlic Bread with Cheese (v)	£4.5
Garlic Bread with Cheese & Caramelised Onions (v)	£5
Baked Camembert with Ciabatta & Caramelised Onions (for 2) (v)	£10

Starters

Soup of the Season (voa)	£6
With warm ciabatta bread	
Chicken Liver Pate (gfo)	£7
Caramelised red onions and toasted sourdough	
Classic Prawn Cocktail (gfo)	£7
Fresh Greenland prawns, served with marie rose sauce and brown bread	
Garlic Mushrooms (v)	£6.5
Stuffed with garlic and herbs with garlic aioli dip	
Tempura Prawns	£9
Black Tiger Prawns, lightly battered with sweet chilli	
BBQ Chicken Wings	£7
On a bed of mixed leaf	
BBQ Ribs (gf)	£7.5
With house slaw	
Buffalo Wings	£7
Hot sauce, celery and blue cheese dip	
Meatball Marinara	£7.5
Oven baked meatballs in a rich tomato & basil sauce topped with mozzarella & garlic ciabatta	
Pulled Pork Bon Bons	£7
BBQ pulled pork with a melted smoked cheese centre	
Carnivore Board (for 2)	£20
Ribs, BBQ OR Buffalo wings, pulled pork bon bons, corn on the cob & house slaw	

Charcoal Grill

At The Eating Inn Steakhouse we believe in serving up carefully selected steaks, reared from British and Irish Angus breeds renowned for their taste and tenderness and unique marbling that runs through each cut. Our steaks are matured for at least 30 days and hand cut to match your appetite.

All steaks are served with a choice of potatoes, fried mushrooms, grilled tomato & rocket

Fillet Steak 6oz/8oz/10oz (gf) **£19/£24/£29**

The most lean and tender cut of all the steaks

Sirloin Steak 8oz/10oz (gf) **£20/£24**

Succulent and tender with a delicate flavour

Ribeye Steak 8oz/10oz (gf) **£21/25**

Marbling gives this cut a soft, tender and rich flavour

Rump Steak 8oz/10oz (gf) **£17/20**

A working cut from the cow full of flavour with a firm texture

Surf & Turf (gf) **£30**

8oz fillet with black tiger prawns

14oz (6oz fillet and 8oz sirloin) (gf) **£32**

18oz (8oz fillet and 10oz sirloin) (gf) **£40**

Tournedos Rossini (gfo) **£28**

8oz fillet with bone marrow butter, pâté topped crostini, dauphinoise potatoes, red wine jus & tenderstem

Grand Sharers

Served with fried mushrooms, grilled tomato, rocket, onion rings, choice of potatoes & pepper sauce

20oz Chateaubriand (prime centre cut fillet) (gf) **£65**

24oz Ribeye (gf) **£55**

Tomahawk 1.3kg (bone in ribeye) (gf) **£55**

Mains

Steak Pie **£15**

Chunky braised beef, topped with filo pastry, buttered mash & peas on the side

'The Eating Inn' Burger (voa) **£15**

8oz burger topped with Monterey Jack and mature cheddar cheese, crispy bacon, lettuce, tomato, red onion with house slaw and skinny fries

'Oink' Burger **£16.5**

8oz burger topped with BBQ pulled pork, smoked cheese, crispy bacon, lettuce, red onion, tomato, with house slaw and skinny fries

BBQ Pork Ribs (gf) **£17**

Slow cooked with smokey BBQ sauce, with house slaw, corn on the cob & Jenga chips

Chicken Kiev **£15**

Breaded breast of chicken stuffed with garlic & parsley butter with dauphinoise potatoes

Wild Mushroom Chicken Supreme (gf) **£15.5**

Pan seared breast of chicken with a creamy wild mushroom sauce & buttered mash

Pan Fried Seabass (gf) **£18**

Buttered new potatoes & tender stem broccoli with a hollandaise sauce

Posh Fish & Chips **£14**

Fresh Fleetwood battered haddock served with homemade tartar sauce, Jenga chips and a choice of garden or mushy peas

Lasagna **£14**

Served with garlic bread

Spaghetti Bolognese (gfo) **£13**

Served with garlic bread

Wild Mushroom Tagliatelle (v, gfo) **£13**

Served with garlic bread

Cauliflower Steak (v) **£14**

Pan fried & roasted in butter with Jenga chips & medley of vegetables