

SET LUNCH MENU

2 COURSE MEAL £14.95 | 3 COURSE MEAL £16.95

PLEASE NOTE 10% SERVICE CHARGE IS ADDED FOR THIS MENU

STARTER

LEEK & POTATO SOUP



Homemade Leek and Potato soup

CRISPY WHITEBAIT

Served with lime & garlic aioli

HUMMUS WITH FOCACCIA BREAD

Homemade Hummus with homemade Focaccia bread | Can be GF

AVOCADO & BACON SALAD

House salad, garlic croutons, avocado, crispy bacon with French dressing. Can be GF

MINI CAMEMBERT

Served with Cranberry sauce and mixed leave salad

CHICKEN WINGS



Succulent char-grilled jumbo wings

MAIN

CHEESE OMELETTE

Cheese omelette made from free-range eggs served with mixed leave house salad & fries
Add chorizo for £1.50 | Add ham for £1.50
Add Mediterranean veg £1.50 | Can be GF

WILD MUSHROOM & TRUFFLE INFUSED RISOTTO



Wild mushrooms in creamy risotto infused with truffle oil

QUICHE LORRAINE

Classic Quiche Lorraine made with smoked bacon and cheese served with French fries and mixed leaves house salad

BBQ PULLED PORK FOCACCIA

BBQ pulled pork served with Peruvian sauce on homemade focaccia served with mixed leaves house salad | Add fries for £2.00

TRIPLE DECK CROQUE MONSIEUR

Classic French sandwich with ham and melted Gruyere cheese served with house salad.

Upgrade to Croque Madame for just £1.50 topped with a fried egg for extra touch of richness | Add fries £2.00

1/4 ROTISSERIE CHICKEN



Succulent 1/4 chicken served with chimichurri, mixed leaves house salad and fries

DESSERTS

CREME BRÛLÉE



Traditional Creme Brûlée with crispy, caramelized sugar topping

STICKY TOFFEE PUDDING



Served with blueberries | Add ice cream £1.80

AFFOGATO



Double espresso & vanilla ice cream | Add O'Donnel Tough Nut 25 ml £3.00

CITRON LEMON TART

Tangy lemon tart with a zesty glaze

***PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER**



THE EAGLE VAULTS

