HIGH PETERGATE YORK.

EAGLE & CHILD

LEEDS BREWERY

STARTERS

Nduja scotch egg, spiced mayo	£8.00
Spiced pork belly skewer, apple and fennel slaw	£9.00
Roasted baby beetroot, whipped goat's cheese, chicory, pear and walnut salad (v) *Make it a main £15*	£8.00
Salt and pepper calamari, pickled chilli, lemon mayo	£8.00
Sautéed wild mushrooms, potato rosti, celeriac purée, garlic and thyme crumb, and chive oil (vg)	£8.00

ROASTS

All of our meats are supplied by our friends at Yorkshire Dales meat company. Served with roast potatoes, braised spiced red cabbage, creamy mashed potato, seasonal vegetables, Yorkshire pudding and red wine gravy.

Beef topside	£20.00
Roasted pork loin with crispy crackling	£19.00
Roasted chicken	£19.00
Lamb rump	£22.00
Nut roast (vg)	£17.00

MAINS

Leeds Best battered haddock, hand-cut chips, tartare sauce and pea purée	£19.00
Wild mushroom and Yorkshire blue cheese risotto (v)	£18.00
Steak and ale pie, your choice of creamy mashed potato or hand-cut chips, roasted seasonal vegetables, and gravy	£21.00
Spiced vegetable and spinach pie, hand-cut chips, roasted seasonal vegetables and gravy (v) (vg available)	£21.00
Chicken schnitzel, crispy new potatoes, charred tenderstem, fried egg, lemon and caper butter	£18.00

SIDES

Cauliflower cheese / Creamed spinach	£6.00
Pigs in blankets / Pork and sage stuffing	£5.00
Roast potatoes / Yorkshire puddings and gravy	£4.00

DESSERTS

Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream (v)	£8.00
Black forest arctic roll, blueberry compote (v)	£7.00
Poached pear, toasted almonds, honey tuille, clotted cream ice cream (v)	£7.00
Apple and blackberry crumble, vanilla ice cream (v)	£7.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team