

NIBBLES

Traditional hummus / pitta bread / toasted sesame oil 5 - G SS PB
Sweet pickled cockles / samphire 5.5 - MO SD
Kielbasa / smoked Polish sausage / honey mustard 6 - M SD
Pickled roll mop herrings 6 - C F SD
Mediterranean olives 5 - M SD PB
Pork 'quavers' / salt & vinegar powder 5.5 - SD
Potted crayfish / mace & chervil butter / olive oil croutes 7 - CR D G

STARTERS

Crispy sweetcorn chilli fritter / guacamole / salsa / baby gem lettuce 9.5 - SD SS PB
Y Cwt Mwg dry cured smoked salmon / horseradish / remoulade / brown bread 11 - D G F SD
Potted duck liver pâté / apricot chutney / croutes 10.5 - C D G M SD Gluten free available
Llaeth Medra crispy halloumi / honey sriracha / rocket 9.5 - D SD V
Crispy calamari / aioli / rocket / lemon 11 - E G M MO SD
Y Cwt Mwg whipped goat's curd / pickled beetroot / blackberries / blackberry dressing / mint oil / crisp bread 11 - G SD V Gluten free available
White Eagle sweetcorn chowder / mussels / smoked haddock / bread 9 - D G F MO Main option available 16.5
BBQ chicken wings / blue cheese dressing / celery 9.5 - C D M SD
Smoked mackerel pâté / wasabi / sesame / soured vegetables / chilli ketchup / crostini 11 - F D G S SD SS

TO SHARE

Farmers platter 29 - C D E G M SD
Hand raised pork pie / White Eagle black ham / selection of Welsh cheese / pickled egg / apple / pickles / chutney / crusty bread
Surf board 39 - CR D G F MO
Y Cwt Mwg cured smoked salmon / hot smoked trout / pickled cockles / rollmops herring / mackerel pâté / potted crayfish / crusty bread

MAINS

Parmesan chicken Milanese / tomato & basil sauce / spaghetti / rocket 20 - C G D
Hake / charred chicory / garlic cream sauce / garden peas / samphire / new potatoes / crispy bacon 23 - C CR D F SD MO
White Eagle double stacked burger / Jack cheese / smoked bacon / sourdough / fries / slaw 19 - D E G M
Battered fish / triple cooked chips / mushy peas / tartar sauce / lemon 19.5 - D E F M SD
Penang vegetable curry / jasmine lime rice / roasted coconut / crispy sweet potato 17.5 - SD PB
Add grilled chicken 6
Grilled Welsh 21-day aged 100z rump / triple cooked chips / roast tomato / field mushrooms 27 - G SD
Add pepper sauce 3 - C D SD ...or garlic butter 1.5 - D V ...or blue cheese butter 2 - D V
Fish pie / potato & garden pea mash / buttered greens 20 - C D F G M
Marinated tofu & heritage tomato salad / fine bean / black olive / cucumber / red onion / crispy capers / basil oil 17 - S PB
Add local hot smoked trout 5 - F ...grilled chicken 6

SIDES

Tender stem broccoli / toasted sesame seeds & oil 6 - SS PB
Fries 4.5 - G ...with parmesan & truffle oil 6.5 - G D
Garlic bread 5 - G V D ...with cheese 5.5 - G D V
Pink lady apple & potato salad / miso mayo / chives 5 - S SD PB
Triple cooked chips / sea salt 5.5 - G SD
White Eagle tossed summer salad 5 - M SD PB

We recognise that some of our guests have specific dietary and allergy needs. The following key identifies which allergens are present in our dishes and which are suitable for vegetarian and plant based diets. Please ask our wonderful colleagues for further advice.

C - Celery CR - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide L - Lupin N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame Seeds | V - Suitable for Vegetarians PB - Plant Based

THE
WHITE EAGLE
RHOSCOLYN

TREMPLEIN
MORZINE

THE
PARTRIDGE
STRETTON

THE
OYSTERCATCHER
RHOSNEIGR

LA RENARDIERE
MORZINE