

The Egerton Arms

Menu

STARTERS

Chef's Soup of the Day <i>Served with bread</i>	4.50	Deep Fried Cajun Dusted Whitebait <i>With a citrus mayonnaise, brown bread & butter</i>	5.25	Eggs Benedict With Roasted Ham <i>A toasted muffin with poached egg, spinach & hollandaise sauce</i>	5.95
Galia & Honeydew Melon Balls <i>With mango sorbet</i>	4.95	Black Pudding Scotch Egg <i>With a HP sauce dressing</i>	5.75	Chicken Satay Skewer <i>With coriander, lime & a satay sauce</i>	6.25
Prawn Cocktail <i>With brown bread & butter</i>	5.25	Chicken Liver Pate <i>With apple & sultana chutney. Served with toasted focaccia</i>	5.95	Confit Duck Stack <i>With crispy wontons & a plum & boi sin sauce</i>	6.75
Breaded Portobello Mushroom Wedges <i>With garlic mayonnaise</i>	5.25	Goats Cheese & Toasted Walnuts <i>On focaccia with wild mushrooms</i>	5.95	King Prawn & Monkfish <i>Served in a sweet tomato and chilli sauce with bread</i>	6.95

SHELLFISH STARTERS

Potted Shrimps <i>Served warm with lemon butter & wholemeal toast</i>	6.25	Tiger Prawns <i>Served with peppers, chilli and a soy dipping sauce</i>	6.75	Oysters 6 or 12 <i>On a bed of ice with shallot vinegar & lemon It is not recommended to consume alcohol with oysters</i>	7.95 / 14.95	Seared Scallops With Bury Black Pudding <i>Served with a wholegrain mustard sauce</i>	7.95
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SALADS

Goats Cheese & Roasted Fig Salad <i>With pine nuts & honey dressing</i>	10.95	Warm Salad of Chicken, Chorizo, New Potatoes & Watercress <i>With a tarragon & mustard dressing</i>	7.95 / 11.95	Caesar Salad <i>(contains anchovies, parmesan & bam)</i>	4.95 / 8.95
Smoked Salmon & Prawn Salad <i>Served with beetroot & wasabi dressing</i>	11.50	Warm Duck Salad with Sesame Seeds & Hoi Sin <i>Served with watercress & spring onions</i>	11.95	With Warm Char Grilled Chicken With Roast Salmon	7.95 / 11.50 12.50

FISH

Smoked Haddock & Salmon Fishcakes <i>With tomato & onion salsa</i>	9.75	Poached Salmon Fillet <i>With new potatoes, fine green beans and hollandaise sauce</i>	12.95	Monkfish Wrapped In Parma Ham <i>Served with pea puree & dauphinoise potato</i>	17.50
Mussels & Chips <i>A kilo of steamed mussels served in a creamy garlic sauce</i>	11.50	Sesame Rolled Tuna Steak <i>With oriental noodles, stir fry vegetables & a boi sin sauce</i>	14.50	Grilled Dover Sole 16-18oz <i>Served with lemon, butter & new potatoes</i>	19.95
Classic Fish Pie <i>King prawns, cod & smoked haddock with savoy cabbage</i>	11.95	Whole Sea Bass Fillets <i>Served with a wild mushroom risotto</i>	14.95	Lobster & Chips <i>Either thermidor style or simply with garlic butter</i>	22.95
Smoked Haddock Thermidor <i>With prawns & new potatoes</i>	12.50	Fish of the Day	15.50		

MEAT

Toad in the Hole <i>With mashed potato & onion gravy</i>	9.75	Chicken Curry <i>A medium tikka masala served with savoury rice and naan bread</i>	10.75	Chicken Breast Stuffed with Chorizo <i>Topped with mozzarella & served with savoury rice & a plum tomato sauce</i>	13.50
Egerton Arms Steak Burger <i>With hand cut chips & a tomato and onion salsa Topped with a choice of streaky bacon, cheese or onions (chilli con carne £1.00 supp)</i>	10.75	10oz Gammon Steak <i>With fried egg, pineapple, garden peas & hand cut chips</i>	11.50	Roast Gressingham Duck Breast <i>Served with dauphinoise potatoes, sugar snap peas & an orange sauce</i>	14.95
Steak & Kidney Pie <i>Made with Piffle Ale. Served with hand cut chips & savoy cabbage</i>	10.95	Braised Pork Belly with Crackling <i>With black pudding mash and apple & sultana chutney</i>	12.50	Slow Roasted Lamb Shank <i>With colcannon mashed potatoes & honey glazed chantenay carrots</i>	15.50
		Coq au Vin <i>With creamed potato & French beans</i>	12.95		

STEAKS FROM THE CHARGRILL

Ribeye 10oz	17.50	Fillet 8oz	21.95	Mixed Grill <i>Sirloin steak, gammon, sausage, lamb cutlet, pork chop, black pudding & fried egg</i>	17.50	SAUCES	
Sirloin 8oz	17.50	Fillet 12oz	23.95	Surf & Turf <i>Any of our steaks can be served with king prawns & Garlic butter for a £3.95 supplement</i>		Creamed Peppercorn	1.85
Sirloin 12oz	20.95					Béarnaise	1.85
						Port and Blue Cheese	1.85
						Diane Sauce	1.85

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

VEGETARIAN

Five Bean Cassoulet <i>With deep fried tortillas & sour cream</i>	9.25	Wild Mushroom Risotto <i>Topped with pea shoots</i>	6.50 / 9.50	Butternut Squash, Spinach & Tomato Gnocchi <i>With garlic focaccia & salad</i>	10.25	Vegetarian Dish of the Week	10.50
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SIDE ORDERS

Panache of Vegetables	2.40	Cauliflower Gratin	2.40	Hand Cut / Shoestring Chips	2.95	Fresh Wholemeal & White Bread with Butter	1.55
Chantenay Carrots	2.40	Broccoli Hollandaise	2.40	New Potatoes	2.95	Garlic Bread	2.75
French Beans	2.40	Honey Roast Parsnips	2.40	Mixed Salad	2.80	Garlic Bread with Cheese	2.95
Savoy Cabbage, Peas & Bacon	2.60	Deep Fried Onion Rings	2.50	Rocket & Parmesan Salad	2.80	Focaccia and Marinated Olives, Balsamic Vinegar & Olive Oil	3.00

DESSERTS & PUDDINGS

Trio of Ice Cream <i>A choice of 3 from: Vanilla, strawberry, mint choc chip, rum & raisin or chocolate</i>	4.50	Passion Fruit Crème Brulee <i>With shortbread biscuit</i>	5.25	Apple & Rhubarb Crumble <i>With cream, ice cream or custard</i>	5.25
Mango Sorbet <i>With brandy snap, raspberries & blueberries</i>	4.50	Raspberry Sherry Trifle <i>With toasted almonds</i>	5.50	Strawberry Eton Mess <i>With whipped cream & meringue</i>	5.75
Warm Chocolate Brownie <i>With vanilla ice cream</i>	4.95	White Chocolate Mousse	5.50	Sticky Toffee Pudding <i>With toffee sauce & vanilla ice cream</i>	5.75

CHEESE

A Selection of Hand Picked Cheeses <i>Barbers Cheddar, Blackstick Blue & Delamere Goats With apple & sultana chutney, grapes, celery and a selection of water biscuits</i>	6.75	House Port	1.65 per glass
		Taylor's LBV Port	1.95 per glass

COFFEE & TEAS

Espresso	1.85	Cafetiere of Coffee with milk	2.20	Pot of Loose Leaf Tea - per person <i>Choose from English Breakfast, Earl Grey, Chamomile, Lapsang, Assam, Darjeeling, Green, Mint or Fruit</i>	1.90
Double Espresso	2.40	Latté	2.50	Hot Chocolate	2.40
Cappuccino	2.45	Liqueur Coffees	4.00		

*(Our coffees are made using Fair Trade Coffee Beans)
(Teas & Coffees are available de-caffeinated)*

SUNDAY ROAST

Traditional Roast Sirloin of British Beef <i>21 Day Aged With roast potatoes, new potatoes, vegetables, Yorkshire pudding & gravy</i>	9.95	Served between 12 Noon and 6pm	Chefs Roast of The Day <i>With roast potatoes, new potatoes, vegetables & gravy</i>	9.95
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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: **Simon Rowlands**

Website: www.egerton-arms.com

The Egerton Arms

Wine Selection

A SELECTION OF WINES BY THE GLASS

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.65
Sauvignon Blanc, Ladera Verde	Chile	2.90
Viognier, Alto Pampas	Argentina	3.00
Riesling, Mosel Kabinett (medium)	Germany	3.00
Pinot Grigio, Garganenga	Italy	3.10
Chardonnay, Montvista	Chile	3.15
Chablis, La Colombe	France	4.05

RED		
Tempranillo, Pleno	Spain	2.65
Cabernet Sauvignon, Los Vilos	Chile	2.90
Merlot, Bellefontaine	France	2.90
Montepulciano, Ancora	Italy	3.00
Claret, 58 Guineas	France	3.10
Rioja, Vega	Spain	3.10
Shiraz, Wide River	South Africa	3.10

ROSÉ		
Pinot Grigio Rose, Ancora	Italy	3.10
Zinfandel Rose, Big Top	California	3.00

CHAMPAGNE		
Gremillet, Brut	France	5.55
Prosecco, Di Valdobbiadene	Italy	3.05

All of the above wines can be served as "doubles" if you wish to enjoy a large 250ml glass.

CHAMPAGNE

65. Gremillet, Brut		£27.00
<i>Gremillet is a small producer dedicated to producing excellent value for money champagne</i>		
66. Louis Roederer, Brut		£37.00
<i>Full bodied crisp and fresh with good mature flavour and a long lasting mousse</i>		
67. Veuve Cliquot Yellow Label, Brut		£47.00
<i>A superb champagne with a big rich biscuity taste</i>		
68. Bollinger NV, Brut		£57.00
<i>Rich and dry with great depth of flavour</i>		
69. Dom Perignon, V.		£110.00
<i>Stylish & elegant, it speaks for itself</i>		
70. Krug NV, Brut		£130.00
<i>Powerful Champagne with unsurpassable depth and complexity</i>		
71. Louis Roederer Crystal		£170.00
<i>High quality, traditional style with a wealth of refined flavours. Possibly the finest Champagne available</i>		

ROSÉ

72. Laurent Perrier Rose, Brut		£65.00
<i>A coral pink colour and faint strawberry flavour, which stem from the Pinot Noir skins</i>		

SPARKLING WINES

73. Prosecco, Di Valdobbiadene	Italy	£17.75
<i>Light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose lead to a creamy, softly sparkling palate with some nutty richness on the finish</i>		
61. Sauvignon Blanc Sparkling, Kiki	New Zealand	£18.75
<i>Lime, lemon and stone fruit notes on the palate with a subtle biny of light spice</i>		

WHITE

10. Chenin Blanc, Wide River	South Africa	£13.75
<i>Crisp with gentle floral character & well balanced acidity</i>		
11. Colombard, Cotes de Gascogne	France	£14.75
<i>Ultra fresh, zippy white that is just off dry</i>		
12. Sauvignon Blanc, Ladera Verde	Chile	£14.75
<i>Crisp & fresh with limey fruit, a hint of herbs & a twist of melon. Typically dependable & friendly</i>		
14. Rioja, Vina Albina	Spain	£16.75
<i>An elegant, fresh & fruity wine with a light, creamy texture & hints of vanilla from the oak on the finish</i>		
15. Viognier, Alto Pampas	Argentina	£16.75
<i>Full of ripe, peachy Viognier fruit this is a warmly, mouth-filling wine with lovely balance</i>		
16. Riesling, Mosel Kabinett	Germany	£16.75
<i>Delicate & floral, well made Kabinett with peach, apple & pear fruit flavours</i>		
17. Gavi, La Battistina	Italy	£16.75
<i>Aromatic, zesty, sherbety nose with apple and pears, lime and passionfruit</i>		
18. Chardonnay, Montevista	Chile	£17.75
<i>Dry, fresh bright Chardonnay. Untouched by oak, truly varietal and purely appealing with ripe tropical fruits and a smooth vanilla finish</i>		
19. Pinot Grigio, Garganenga	Italy	£17.75
<i>An excellent quality dry white wine, as typified in this fresh & crisp example</i>		
20. Sauvignon Blanc, Trois Mouline	France	£17.75
<i>A fresh and crisp Sauvignon with typically aromatic, asparagus aromas and lively fruit on the palate. Easy drinking & attractive</i>		
21. Chardonnay, Angel's Flight	California	£18.95
<i>Peachy tropical fruit and melon characters on the nose, with a hint of citrus freshness.</i>		
22. Gruner Veltliner, Sepp	Austria	£18.75
<i>Pale lemon yellow with green tinges. The palate combines citrus fruit characters such as lime and grapefruit with a hint of spice and a backbone of steely acidity. Dry and crisp</i>		
23. Verdicchio Classico, Coste del Molino	Italy	£18.75
<i>A stylish wine with concentrated fruit. Great with fish</i>		
24. Burgundy, Macon Charnay, Cuvee a l' Ancienne	France	£19.50
<i>A great pocket money Chablis equivalent</i>		
<i>Long and lingering finish with gentle acidity make this wine perfect to match with food</i>		
25. Muscadet, Sevre & Maine Sur Lie	France	£19.50
<i>Crisp, flinty notes with a hint of lime on the nose. Pear and apple on the palate. Smooth texture with freshness and complexity</i>		
26. Albarino, Orballo	Spain	£19.50
<i>Generous on the palate with a weighty leesy texture, with the ripe fruit balanced by a refreshing smack of acidity.</i>		
27. Chablis, La Colombe	France	£21.50
<i>A classic chablis of complex apple & fresh flavours finishing crisp & bright</i>		
28. Sauvignon Blanc, Moko Black, Marlborough	New Zealand	£21.50
<i>Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and clean refreshing finish</i>		
29. Rielsing, Mitchel Watervale	Australia	£24.50
<i>This riesling shouts petrol, boney & flowers with ripe, rich flavours and lively acidity</i>		
30. Sancerre, La Clochette	France	£24.50
<i>Unoaked, the palate is rich in fruit flavours & finishes with the right balance of texture and refreshing acidity. The Flavours in this wine are dry, crisp and elegant with fresh gooseberry fruit dominating the senses</i>		
31. Chablis 1er Cru, Vau-Ligneau	France	£30.95
<i>This is all that Chablis Premier cru should be - typically flinty and grassy edge</i>		
32. Pouilly Fuisse, La Roche	France	£30.50
<i>Dry fragrant & crisp. One of the best examples currently available</i>		

ROSÉ

59. Pinot Grigio Rose, Ancora	Italy	£17.75
<i>Wonderful aromas of red berries & a mouthful of luscious fruits</i>		
60. Zinfandel Rose, Big Top	California	£16.75
<i>Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate</i>		
62. Sancerre Rose, Andre Dezat et Fils	France	£21.75
<i>This dry rose is deliciously light with strawberry fruit so is ideal as an aperitif or with a light meal</i>		

DESSERT WINE & PORT

63. Muscat, Late Harvest Limari Valley Chile	Half Bottle	£13.75
	125ml glass	£4.05
House Port	Per Glass	£1.65
House LBV	Per Glass	£1.95

RED

35. Tempranillo, Pleno	Spain	£13.75
<i>A lush peppery wine with tremendous concentration of spicy, plummy fruit</i>		
36. Cabernet Sauvignon, Los Vilos	Chile	£15.75
<i>Full of blackcurrant fruit, soft and round in the mouth and with a rich feel on the finish</i>		
37. Merlot, Bellefontaine	France	£15.75
<i>Rich, vibrant and aromatic fruit showing soft plummy flavours but with full jammy fruit too then quite dry tannic bite giving it structure and length in the mouth</i>		
38. Montepulciano, Ancora	Italy	£16.75
<i>A richly flavoured red with warm dark cherry fruit, chocolate and spice</i>		
39. Pinotage, False Bay	South Africa	£16.75
<i>A robust yet early drinking wine made from the Pinotage grape unique to South Africa.</i>		
41. Shiraz, Wide River	South Africa	£17.75
<i>Easy going, soft red with plenty of spicy, peppery fruit, this has good hedgerow berry flavours and power</i>		
42. Rioja, Vega	Spain	£17.75
<i>Vibrant ruby red colour, intense plum & raspberry characters with spicy flavours</i>		
43. Cabernet Franc, Domaine Barrau	South Africa	£17.75
<i>Juicy blackcurrant is complemented by an attractive pepperiness with these two grape varieties</i>		
44. Zinfandel, Big Top	California	£17.75
<i>Full bodied & deeply ripe with an elegant & peppery finish</i>		
45. Cabernet Sauvignon Castelao, Casal Branco	Portugal	£17.75
<i>Full of lovely crunchy fruit with floral hints on the nose. A weighty palate with rich red & black fruit character</i>		
46. Claret, 58 Guineas	France	£17.75
<i>On the palate, round medium-bodied, perfectly balanced flavours of youthful red fruit with claret backbone, easily enjoyable on its own or with food</i>		
47. Malbec, Nieto Reserve	Argentina	£18.75
<i>Intense red colour, aromas of stone fruits such as plum, cherry & apricot. Hints of vanilla with an elegant soft finish</i>		
48. Negroamaro, Fuedi di San Marzano	Italy	£18.75
<i>Black cherry jam and mocha chocolate aromas are followed by stewed berry black fruit</i>		
49. Cabernet Sauvignon Reserva, Cousino Macal	Chile	£19.50
<i>Cherry fruit flavours with some floral edges, easy tannins & medium bodied finish</i>		
50. St Emillion, Chateau Montaignuillon,	France	£20.50
<i>Subtle concentrated ripe fruit flavours - youthful yet elegant - ideal with a steak</i>		
51. Shiraz, House of Certain Views	Australia	£20.50
<i>Blackberry & blueberry fruit, aromatic notes of lavender & chocolate. A toasty vanilla oak finish</i>		
52. Merlot, Peacock Ridge	South Africa	£21.50
<i>Silky smooth with strawberry, red cherry & redcurrant aromas. Darker plum & briary flavours on the palate</i>		
53. Cote du Rhones Villages, Cairane	France	£21.50
<i>Intense morello cherry fruit and a touch of spice on the nose, ripe berry, liquorice and a hint of cinnamon spice on the palate, this wine is full flavoured, rich and smooth with supple tannins.</i>		
54. Rioja Reserve, Monte Real	Spain	£24.50
<i>Clean, powerful nose with aromas of sweet ripe red fruit & well-integrated oak</i>		
55. Pinot Noir, Maiden Flight	Chile	£25.50
<i>Rich nose packed with ripe cherry and strawberry fruit, the palate is fine with more mocha and coffee hints underlying the ripe fruit. Colchagua at the foot of the Andes has a consistent climate ideal for this tricky grape variety.</i>		
56. Châteauneuf du Pape, Les Galets Roules	France	£26.50
<i>A great youthful mouthful of Châteauneuf - Provencal garrigue aromas lead to a palate of sweet cherry flavours - Châteauneuf-du-Pape for the modern wine drinker</i>		
57. Gevrey Chambertin, Chanson Burgundy	France	£38.50
<i>Flavours of red fruits & liquorice, persistent & long. Ideal with rich food & light cheeses</i>		
58. Amarone Classico DOC, Begali	Italy	£36.50
<i>Intense ruby violet colour with a complex bouquet. Smooth with immediate warmth expending throughout the pallet, offering very pleasant & consistent sensations with a finish that is both long & consistent</i>		