



EAGLE+CHILD
RAMSBOTTOM

SALT BEEF, GREEN SAUCE, FLAT BREAD, WALNUTS, ROSEMARY OIL (L/MU/G/N/C) **£6.95**

CORNISH CRAB, WATERMELON, FLAVOURS OF CUCUMBER, CROSTINI (CR/SO2/G) **£8.95**

PRESSING OF LEEKS, WHIPPED GOAT'S CHEESE, PINK GRAPEFRUIT, CHIVES (V/M) **£6.95**

SEARED TUNA 'TATKI', BLACK SESAME SEEDS, PINEAPPLE SALSA (SES/SO2/F) **£8.95**

VENISON CARPACCIO, PICKLED MOULI, SHRIMPS, MUSTARD LEAF (MU/SH) **£8.95**

RISOTTO ARBORIO, PECORINO, PISTACHIO, WHITE PEPPER (V/M/N) **£6.95**

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FOREST OF BOWLAND HOGGET, SLOW BRAISED SHOULDER, GRILLED CHOP,
ROSEMARY POTATO GALLETTE, FRENCH PEAS (G/SO2/MU/C) **£21.95**

ROASTED COD, CURRIED CHICKPEAS AND TOMATO,
MUSHROOM BHAJI, BABY SPINACH (MU/SO2/F) **£16.95**

BEETROOT BRAISED BULGAR WHEAT, HONEY AND DILL ROASTED BEETROOT,
GREEK YOGURT (V/M/G/SO2) **£12.95**

BRAISED FEATHER BLADE OF ALBERT'S BEEF, CHASSEUR SAUCE, BUTTERED KALE,
BEEF DRIPPING CHIPS (SO2) **£18.95**

AUBERGINE, TRUFFLED CELERIAC AND THYME LASAGNE,
SPINACH VELOUTE (V/G/L/E/M) **£13.95**

NATURALLY SMOKED HADDOCK, PEA + MINT RISOTTO,
HOMEGROWN GREENS, OUR OWN HENS' EGG (E/M/F) **£14.95**

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PLEASE SEE OUR SPECIALS BOARD IN THE BAR OR ON THE I-PAD

ALL OUR DISHES ARE FRESHLY PREPARED + WE CAN AMEND THESE IF YOU HAVE AN
ALLERGY- PLEASE DISCUSS WITH YOUR SERVER

GROUP CHEF: ALEX SHAW
HEAD CHEF: BEN MORRIS

VEGETABLES, FRUIT + EGGS ARE PROVIDED BY OUR OWN GARDEN + OUR HORTICULTURE CENTRE IN
HEATON PARK, MANCHESTER. THESE SITES ARE PART OF OUR YOUTH TRAINING PROJECTS.

PUB CLASSICS £12.95

BEER BATTERED HADDOCK, DRIPPING CHIPS, MUSHY PEAS, TARTARE SAUCE
(F) (E) (G) (MU)

STEAK BURGER, LANCASHIRE CHEESE, HAND CUT FRIES, PICKLE
(G) (E) (MU) (C)

AWARD WINNING 'DOUBLE BOMBER' CHEESE + ONION PIE, HAZELNUT SALAD
(G) (M) (MU) (E) (N)

SIDES + SAUCES

DRIPPING CHIPS OR FRENCH FRIES (SO), MASH (D), SIDE OF GREENS (D),
SIDE SALAD (N), BEER BATTERED ONION RINGS (G)
£2.95

BREAD + BUTTER (D) (G), MUSHY PEAS, GRAVY (C)
£1.50

PUDDINGS, SWEETS + CHEESES

RHUBARB FRANGIPANE TART, WHITE CHOCOLATE CUSTARD (G/E/M/N) **£6.95**

DARK CHOCOLATE BAVAROIS, MANGO SORBET, CARAMELISED MANGO (G/E/M) **£7.95**

RUM AND BANANA SPOTTED DICK, RUM CARAMEL, BANANA ICE CREAM (G/E/M/SO2) **£6.95**

BURNT PASSION FRUIT CUSTARD, MERINGUE, MINT AND LIME (E/M) **£6.95**

FITZPATRICK'S SARSAPARILLA TRIFLE, BLUEBERRIES, SHERRY,
VANILLA CREAM, HUNDREDS AND THOUSANDS (M/E/G/SO2) **£6.95**

SELECTION OF LANCASHIRE CHEESES FROM OUR TROLLEY (M/G/N/SES) 3-) **£6.95**, 5- **£8.95**

SELECTION OF LONGRIDGE ICE CREAMS (PLEASE ADVISE IF YOU HAVE ANY ALLERGIES)) **£5.25**

DESSERT COCKTAILS

ESPRESSO MARTINI – ESPRESSO, KAHLUA, VODKA **£ 8.95**

WHITE CHOCOLATE VODKATINI – VANILLA VODKA, CRÈME DA CACAO, WHITE CHOCOLATE **£ 8.95**

BABY GUINNESS – KAHLUA + BAILEYS **£ 4.95**

BURNT ORANGE – COURVOISIER, GRAND MARNIER, BLOOD ORANGE, CINNAMON **£ 7.95**

AFTER EIGHT - CRÈME DE MENTHE, BAILEYS, MINT CHOC CHIP ICE CREAM **£ 7.95**

AFFOGATO - ESPRESSO, VANILLA ICE CREAM, AMARETTO **£ 5.95**

TEA + COFFEE

(SUPPLIED BY EXCHANGE COFFEE, CLITHEROE)

SINGLE ESPRESSO £2.50 **DOUBLE ESPRESSO** £3.00 **AMERICANO**
£2.50

CAPPUCCINO, FLAT WHITE, CAFÉ LATTE, MACCHIATO
£2.75

POT OF TEA

SELECTION OF HERBAL + FRUIT TEAS AVAILABLE
£2.50

LIQUEUR COFFEE

PLEASE ASK FOR YOUR FAVOURITE LIQUEUR!

£5.95

AFFOGATO

ESPRESSO, VANILLA ICE CREAM + AMARETTO

£5.95

DESSERT WINE + PORT

CONCHA Y TORO LATE HARVEST SAUVIGNON BLANC (125ML) £5.25

TAYLOR'S LATE BOTTLED VINTAGE PORT (50ML) £4.75

AFTER DINNER DRINKS

(25ML STANDARD MEASURES)

WHISKEY: GLENFIDDICH, LAPHROAIGH, JURA, MONKEY SHOULDER, JAMESON

BRANDY: COURVOISIER, REMY MARTIN V.S.O.P.

LIQUEURS: AMARETTO DISARONNO, BENEDICTINE, COINTREAU, DRAMBUIE, FRANGELICO,

GRAND MARNIER, JAGERMEISTER, SAMBUCA, TIA MARIA

LARGE BAILEYS OVER ICE (50ML)

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WE'RE ALWAYS LOOKING FOR ANY CONSTRUCTIVE FEEDBACK TO HELP US TO
MAINTAIN A HIGH STANDARD OF FOOD + SERVICE. PLEASE ASK TO SPEAK TO GLEN,
ROSIE OR JACK IF YOU WOULD LIKE TO GIVE US ANY FEEDBACK ON YOUR EXPERIENCE
WITH US!

ACCOMMODATION

FOLLOWING OUR RECENT REFURBISHMENT WE CAN NOW PRESENT 5 BEAUTIFUL BOUTIQUE BEDROOMS ALL DESIGNED AROUND THE OWL THEY ARE NAMED AFTER!

ROOMS ARE ALL EN-SUITE AND WE HAVE 2 SUITES WITH FRENCH WINDOWS + JULIETTE BALCONIES, SHOWCASING OUR FINE VIEWS ACROSS THE VALLEY TO HOLCOMBE AND PEEL TOWER.

IF YOU'D LIKE TO HAVE A LOOK AT THE ROOMS, THEN WE WILL DO OUR BEST TO SHOW YOU IF THEY AREN'T IN USE AND WE'RE NOT TOO BUSY WITH SERVICE.

BOOKINGS VIA THE PORTAL ON OUR WEBSITE.

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EVENTS

WINE DINNERS

WE HAVE REGULAR WINE DINNERS HOSTED BY VINEYARDS AND COORDINATED BY STUART ROTHWELL FROM THE AWARD WINNING 'VINEYARD' WINE SHOP IN RAMSBOTTOM.

OUR NEXT EVENTS ARE:

'ARGENTINIAN MALBEC' FRIDAY 21ST APRIL AT 7.30PM (SOLD OUT)

'NEW ZEALAND' THURSDAY 18TH MAY AT 7.30PM

BOOKINGS VIA STUART ON 01706 822213

POP UP RESTAURANT PROJECTS

WE SUPPORT MANY MARGINALISED YOUNG PEOPLE TO GAIN SKILLS AND WORK EXPERIENCE WITH OUR TRAINEESHIP PROGRAMME DELIVERED BY OUR SISTER SOCIAL ENTERPRISE EAT (EMPLOYMENT AND TRAINING) PENNINES. OUR NEXT TARGET AREA IS HYNDBURN, ACCRINGTON + BLACKBURN AND WE'LL BE SUPPORTING AT LEAST 15 UNEMPLOYED YOUNG PEOPLE TO RUN A POP UP RESTAURANT AT THE DOG INN COMMUNITY PUB IN BELTHORN VILLAGE, NEAR BLACKBURN.

DATES FOR RESTAURANT EVENINGS WILL BE FINALISED SOON. PLEASE FOLLOW US ON TWITTER TO STAY ABREAST OF NEWS, EVENTS + OFFERS!

@EAGLECHILDGRAMMY
@EATPENNINES

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BY VISITING US AND ENJOYING OUR HOSPITALITY, YOU ARE ALSO SUPPORTING OUR YOUTH TRAINING PROGRAMMES AND HELPING US TO TACKLE YOUTH UNEMPLOYMENT AMONGST MARGINALISED GROUPS OF YOUNG PEOPLE.

THANKS FOR YOUR CUSTOM, IT IS TRULY MAKING A DIFFERENCE TO OUR YOUNG
PEOPLE + THEIR COMMUNITIES!