

AT THE EGERTON

DINING MENU

STARTERS

CHICKEN NOODLE SOUP 🍴	15
Mini chicken pies	
SOUP OF THE DAY	12
With white or granary baguette	
H FORMAN & SON SMOKED SALMON PLATTER 🍴	21
Lemon crème fraîche, capers, cornichons, lemon, wholemeal toast	
CHARRED AUBERGINE AND MARROW (V)	20
Fresh tomato, olive tapenade, pickled onion, Burrata, herbs	
MISO CURED SALMON BOWL	28
Quinoa, cabbage, carrots, pickled cucumber, Gochujang dressing (Tofu alternative £24)	

SALADS

CHICKEN COBB SALAD	24
Boiled free-range egg, crispy bacon, grilled free-range chicken, heritage tomato, avocado, Stilton	
JERUSALEM ARTICHOKE AND MUSHROOM SALAD	20
Bulgar wheat, baby spinach, pickled artichoke, goat's cheese	
CAESAR SALAD	17
Cos lettuce, garlic croutons, anchovies, soft boiled free-range egg, Parmesan (Add chicken or halloumi for £8)	

(V) Vegetarian

🍴 A favourite recipe of Bea Tollman, our Founder and President.

Our prices include VAT at current standard rate and an optional 15% service charge will be added to your bill. This menu is available from 7am until 10pm and our night menu is available from 10pm to 7am. If you require further information on the allergen content of our foods, please ask a member of staff.

MAINS

EGERTON CHEESE & BACON BURGER	26
Free-range beef burger, streaky bacon, cheese, caramelised onion, sweet pickle and burger sauce	
BUTTERMILK CHICKEN BURGER	24
Breaded chicken, caramelised onion, lettuce, tomato and burger sauce	
BEYOND MEAT BURGER (V)	23
Beyond Meat burger, caramelised onion, lettuce, tomato and burger sauce	
All burgers are served with homemade coleslaw and your choice of French fries or chunky chips. Gluten-free buns are available upon request.	
FISH & CHIPS	25
Traditional beer-battered cod fillet with chunky chips, peas, tartare sauce	
BRAISED PORK NECK	27
Pumpkin mash, grilled Brussels sprouts tenderstem broccoli and pork crackling	
CHICKEN PIE	27
Roast chicken, pancetta, carrots, peas and button mushrooms served with creamy mashed potato and seasonal vegetables	
LENTIL DHAL	23
Tempura cauliflower, curry leaf, cumin yogurt, coriander	

SIDES

SEASONAL GREEN SALAD	6
FRENCH FRIES	6
STEAMED SEASONAL VEGETABLES	6

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CROQUES

MONSIEUR	18
Mature Cheddar, roast ham, bechamel sauce, Dijon mustard	
MADAME	19
Mature Cheddar, roast ham, bechamel sauce, Dijon mustard, fried egg	
ROYALE	20
Mature Cheddar, H Forman & Son smoked salmon, bechamel sauce, Dijon mustard	
FLORENTINE (V)	17
Mature Cheddar, wilted spinach, bechamel sauce, mustard	

SANDWICHES

Served on a bread of your choice
All sandwiches can be made gluten-free

EGERTON CLUB	25
Chicken, tomato, free-range egg, bacon, lettuce, mayonnaise	
VEGGIE CLUB (V)	20
Grilled vegetables, tomato, avocado, free-range egg, lettuce, mayonnaise	
H FORMAN & SON SMOKED SALMON	22
Cream cheese, avocado and watercress	
ROAST HAM	18
Homemade piccalilli	
EGG MAYO WITH WATERCRESS (V)	16
Free-range egg with mayonnaise and watercress	

CHEESE AND HAM TOASTIE	18
Mature Cheddar, Mozzarella and roast ham	
CHEESE AND TOMATO TOASTIE (V)	16
Mature Cheddar, Mozzarella and tomato	

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DESSERTS

- HONEYCOMB ICE CREAM (V)**  12
Homemade honeycomb ice cream topped with honeycomb pieces
- CHOCOLATE BROWNIE (V)** 14
Chocolate brownie served with warm chocolate sauce and vanilla ice cream
- APPLE AND DATE CRUMBLE (V)** 15
Warm apple and date crumble served with vanilla custard
- SELECTION OF ICE CREAM (V)** 9
A choice of chocolate, vanilla or strawberry

- A SELECTION OF FINE BRITISH CHEESE (V)** 18
Mature Cheddar, Brie, goat's cheese and soft blue cheese, served with quince jelly and a selection of Mrs T's crackers

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SMALL PLATES

BRAISED BEEF SHORT RIB AND STILTON CROQUETTES Accompanied by celeriac remoulade	12
BAKED CAMEMBERT (V) Accompanied by spiced poached pear and honey walnut	10
MARMITE AND MATURE CHEDDAR PULLED BREAD (V) Accompanied by whipped marmite butter	8
MINI TRUFFLE MAC & CHEESE (V) White sauce and Cheddar cheese	12
HANDMADE SAUSAGE ROLLS WITH PICCALILLI Classic caraway seed sausage roll	10
ROAST PEPPER AND CHORIZO BAKE Accompanied by sherry roast tomato and toasted sourdough	12

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