

Sunday special

Served 12-4

Locally reared roasted 30 day aged blade of beef,
Yorkshire pudding, *pan roasted vegetables*,
braised red cabbage, pea purée, roasted potatoes,
real gravy & horseradish cream

£16

Extras

Yorkshire pudding £1.50

Roast potatoes £3

Pigs in blankets £4

Cauliflower cheese £3

Extra gravy £FREE

Nibbles

(Main courses may be served while nibbles are still on the table)

Marinated olives.....4

Grilled pitta & hummus.....4

Cheesy garlic ciabatta4

Pan-fried chorizo4

Warm ciabatta, flavoured oil & olive tapenade.....4

Starters

Soup of the day.....6

Crispy cod goujons & tartare sauce.....6

Breaded brie wedges & homemade sweet chilli sauce.....6

Local ham hock terrine, red onion puree & toasted ciabatta.....6

Antipasti platter for 2: Olives, selection of cured meats, chorizo, warm ciabatta & dips.....14

Antipasti platter for 4: Olives, selection of cured meats, chorizo, warm ciabatta & dips.....22

Mains

Battered north Atlantic cod, steak-cut chips, tartare sauce & garden peas.....14

Vegetarian lasagne, dressed salad & garlic bread.....13

Gourmet burger, Cheddar, onion rings, dressed salad & skinny fries.....15

Chef speciality burgers

Named after areas in our town. Designed by our Chef team, no topping substitutes. Served with a salad garnish & skinny fries.....17

Ludgate	Bearlands	Old Town	Synwell
Cheddar	Stilton	Brie	Mozzarella
Burger relish	Mushrooms	Jalapeños	BBQ sauce
Gherkins	Breaded Brie wedge	Fried egg	'Slaw
Parma ham	Red onion jam	Pepperoni	Parma ham
Rocket	Rocket	Rocket	Rocket
Onion rings	Onion rings	Onion rings	Onion rings

All steaks come with a choice of 3 sides, **1 from each box** (A, B & C) **INCLUDED IN THE PRICE**

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Extra sides are available at £2 from box A, £2.75 from box B & £3.50 from box C

Fillet steaks over medium will be butterflied to prevent the steak from becoming too tough

First choose your steak

7oz Sirloin.....	24
8oz Flat iron.....	24
8oz Fillet.....	27
10oz Ribeye.....	26
12oz Fillet.....	32
14oz Sirloin.....	28
16oz Rump.....	27
20oz T-bone.....	30

Now choose 1 side from each of A, B & C

Box A	Box B	Box C	Sauces £2.50 each
Dressed rocket	Homemade onion rings	Steak-cut chips	Peppercorn
Garden peas	Dressed salad garnish	Dressed side salad	Stilton
Grilled tomato	'Slaw	Sweet potato fries	Chef's BBQ
Garlic butter	Grilled mushrooms	Skinny fries	Famous Falcon beef sauce
Chilli butter	Fried egg	Vegetables of the day	Porcini mushroom

Speciality house steaks

4 days notice for speciality steaks are required as we don't hold many in stock. They will not be cooked over medium due to their thickness

32oz On the bone tomahawk Ribeye	47
24oz Fillet.....	58
32oz T-bone	45
50oz Rump (Wednesdays only)	60

Set menu for 4 – “The Falcon’s finest” £150

Antipasti for 4

4 8oz fillet steak meals & 4 sauces

4 puddings from our £6.75 pudding list

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Homemade puddings

*Served with homemade vanilla ice cream unless stated** **£6.75 each**

Cheesecake of the day

Triple chocolate “gluten free” brownie

Caramelised lemon tart with raspberry sorbet*

Jen’s banoffee pie

Vanilla crème brûlée with Amaretto biscuits*

Mini trio.....£10

3 mini versions of our cheesecake, brownie & banoffee. A taste of our 3 best sellers all on one plate.

Pudding platter.....£26

A taste of each of our puddings, perfect for table sharing.

Cheeseboard.....£10

Cave aged Cheddar

Clawson blue Stilton

Cornish Brie

Served with butter, crackers, caramelised red onion jam & celery

Cheese supplied by Wotton’s “Good Food On The Edge” deli

Homemade “gluten free” sorbets & ice creams.....£2 per scoop

Vanilla ice cream

Raspberry sorbet

Double chocolate ice cream

Apple sorbet

Pistachio ice cream

Passionfruit sorbet

Chocolate birthday cake.....£25

Comes with pouring cream, candles, cutlery, plates & birthday singers! Requires 5 days notice for baking

Round of beers for the staff.....£15

We don’t put a service charge on our bills, so why not show your appreciation by buying a round of drinks for the team?

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