# GLUTEN FREE MENU

AVAILABLE THROUGHOUT THE WEEK, EXCEPT DURING SUNDAY ROAST SERVICE 12-3PM

### **NIBBLES**

**PAN-FRIED CHORIZO** 

**GRILLED HALLOUMI** 

# STARTERS ADD A BOWL OF SKINNY FRIES OR CHUNKY CHIPS TO ANY STARTER FOR ONLY £3.95

#### **CRAB CAKES**

Served with a dry slaw & a spiced ginger, chilli & garlic sauce

#### **BREADED BRIE WEDGES**

Served with cranberry sauce or sweet chilli sauce

#### HOMEMADE SCOTCH EGG

Served with red onion jam & mustard-mayo

#### **ROASTED GOATS CHEESE & HOT HONEY**

Mixed marinated olives, beetroot, salad leaves, roasted nuts & aged balsamic vinegar

# SIGNATURE STEAKS ALL SERVED PINK, FOR WELL-DONE PLEASE ASK

#### STEAK FRITES

8oz Sliced Sirloin served with chimichurri, garlic & herb butter or peppercorn sauce & skinny fries

### THE CHEF'S PLATE for 1 (no sharing shenanigans)

7oz fillet & 12oz ribeye. Served with 2 regular, 1 large side and 3 sauces from the steak list page

### **MAINS**

#### HAND-BATTERED COD

Garden peas, chunky chips & homemade tartare

## **DESSERTS**

#### **RASPBERRY & LEMON POSSET**

Chilled dessert with a velvety texture, infused with lemons & raspberries

Served with berry compote & homemade shortbread. For a gluten free alternative, please ask

#### MIXED BERRIES & CREAM POT

Fresh strawberries, mixed berries, Chantilly cream & crushed meringue shards

### VANILLA CRÈME BRÛLÉE

Served with homemade shortbread. For gluten free alternative, please ask

#### ICE CREAM SELECTION

3 scoops of today's flavoured dairy ice creams

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EXCEPT DURING SUNDAY ROAST SERVICE 12-3PM

ROASTED CAULIFLOWER STEAK	(VG) £21.95	
7oz (198G) FILLET	£36.95	
10oz (287G) FILLET	£39.95	RECOMMENDATIONS
12oz (340G) SIRLOIN	£35.95	
10oz (287G) RIBEYE	£34.95	FOR STEAK DESCRIPTIONS & COOKING RECOMMENDATIONS,
14oz (396G) RIBEYE	£39.95	PLEASE SEE THE FRONT PAGE
24oz (680G) T-BONE	£42.95	
32oz (907G) TOMAHAWK CHALLI	<b>ENGE</b> FOR 1 £56.95	
REGULAR SIDES  First choose 2 regular sides	LARGE SIDE  Now choose 1 large side	SAUCES £3.95
		CLASSIC STILTON
CHIMICHURRI (A HERB MARINADE)	CHUNKY CHIPS	CREAMY PEPPERCORN
CREAMED WILD MUSHROOMS	SKINNY FRIES	BÉARNAISE SAUCE
DRESSED SALAD LEAVES		
	CHORIZO CARROT &	FALCON BEEF DRIPPING
BUTTERED GARDEN PEAS	CHORIZO, CARROT & SWEDE MASH	
BUTTERED GARDEN PEAS GARLIC & HERB BUTTER	·	TABLE SHARERS £6.95
	SWEDE MASH	TABLE SHARERS

PESTO ROASTED PLUM TOMATO

# THE FALCON'S FINEST

BUTTERED TENDERSTEM
BROCCOLI

SHARING 18oz (510g) CHATEAUBRIAND STEAK FOR 2

This is a single sliced sharing joint cut from the fillet tenderloin (this steak cannot be cooked 2 ways)

Served Pink

Any 2 starters or nibbles Served with 4 regular sides, 2 large sides & 2 sauces Finished off with any 2 desserts to dine-in or takeaway

THIS IS A SHARING 3-COURSE MEAL FOR 2 £119.95

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PAGE 7

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE,
PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

NIBBLES	CELERY	GLUTEN	€GG	FISH	LACTOSE	MOTTUESE	MUSTARD	NUTS	OOQ OO SESAME	SOY	SULPHITES
SOURDOUGH & OLIVES		$\bigcirc$									$\bigcirc$
PAN-FRIED CHORIZO					$\bigcirc$						
CHEESY GARLIC BREAD		i			$\bigcirc$						
GRILLED HALLOUMI					<b>(</b>						

(	STARTERS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	ODO DO SESAME	SOY	SULPHITES
Н	AM HOCK & PEA TERRINE		Ø			$\bigcirc$		<b>Ø</b>				$\bigcirc$
	CRAB CAKES				$\bigcirc$		$\bigcirc$			$\bigcirc$	<b>(</b>	
	CREAMED WILD MUSHROOMS		i			Ø						
GES	BRIE WEDGES PLAIN			$\bigcirc$		$\bigcirc$		$\bigcirc$				$\bigcirc$
WEDGES	CRANBERRY					AL	LERGEN F	REE				
BRIE	SWEET CHILLI					AL	LERGEN F	REE				
НО	MEMADE SCOTCH EGG			$\bigcirc$				$\bigcirc$				$\odot$
	Goats Cheese Salad					$\bigcirc$		$\bigcirc$	$\bigcirc$			$\bigcirc$



S	IGNATURE STEAKS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	ODO DO SESAME	900 Yos	SULPHITES
လ္ပ	PLAIN							$\bigcirc$				$\bigcirc$
FRITES	CHIMICHURRI											$\bigcirc$
STEAK	GARLIC BUTTER					$\bigcirc$						<b>(</b>
S	PEPPERCORN					$\bigcirc$						<b>(</b>
ТС	RNEDOS ROSSINI		$\bigcirc$			$\bigcirc$			$\bigcirc$			$\bigcirc$
CH	HEF'S PLATE FOR 1		١	NO ALLER <i>Please</i>	GENS AS <i>see our s</i>		-			)		$\bigcirc$

MAINS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	OOQ OO SESAME	60 60 80 80 80	SULPHITES
CAULIFLOWER					AL	LERGEN I	FREE				
STEAK			F	Please sec	e our stea	ak list for	side opt	ion allerg	iens		
DIPSTER SANDWICH		i	$\bigcirc$		i		$\bigcirc$				$\bigcirc$
BATTERED COD			$\bigcirc$	$\bigcirc$			i				
BEEF BURGER	$\bigcirc$	i	$\bigcirc$		i		$\bigcirc$			i	$\bigcirc$
CHICKEN BURGER	$\bigcirc$	i	$\bigcirc$		i		<b>(</b>				$\bigcirc$
CARROT & LENTIL BURGER	<b>(</b>	(i)	$\bigcirc$		i		$\bigcirc$			i	$\bigcirc$
(GF) BUN			$\bigcirc$						$\bigcirc$		
(VG) BUN									$\bigcirc$		
VEGAN CHEESE					AL	LERGEN	FREE				

BURGER CLUB TUESDAYS 12-2PM	GELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	ODO DO SESAME	V02	SULPHITES
THE LONG STREET	$\bigcirc$	i	$\bigcirc$		i		$\bigcirc$			$\overline{\mathbf{i}}$	$\bigcirc$
THE SYNWELL		i	$\bigcirc$		i					(i)	$\bigcirc$
THE CHURCH ST	$\bigcirc$	i	$\bigcirc$		i		$\bigcirc$			(i)	$\bigcirc$
THE PARKLANDS		i	$\bigcirc$		i				$\bigcirc$	i	$\bigcirc$
THE LUDGATE		i	$\bigcirc$		$\bigcirc$		$\bigcirc$			i	$\bigcirc$



ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

PLEAS	E BE	AWARE	IHAI A	LL ALL	ERGENS	S ARE F	IANDLEI	ט או כ	JR KIIC	ПEN	
YOUNG FALCONER'S MENU	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	OOQ OO SESAME	V 002	SULPHITES
BATTERED COD NOT SERVED ON SUNDAYS				Ø							
CHEESEBURGER NOT SERVED ON SUNDAYS	Ø	i	Ø		i		Ø			i	Ø
MARGHERITA PIZZA		i			i						
4OZ FILLET STEAK NOT SERVED ON SUNDAYS											
DRESSED LEAVES							$\bigcirc$				$\bigcirc$
SKINNY FRIES					AL	LERGEN F	REE				
YOUNG FALCONER'S SUNDAY ROAST	CELERY	GLUTEN	€GG	FISH	LACTOSE	MOLLUSES	MUSTARD	NUTS	OOQ OO SESAME	50Y	SULPHITES
SIRLOIN ROAST											
CHICKEN				ALL SUND	DAY ROAS	T MEATS A	ARE ALLE	RGEN FRE	Έ		
LAMB RUMP											
YORKSHIRE PUDDING		$\bigcirc$	$\bigcirc$		$\bigcirc$						
YORKSHIRE PUDDING GLUTEN FREE			$\bigcirc$		$\bigcirc$						
HONEY-MUSTARD ROASTED PARSNIPS							$\bigcirc$				
CREAMED LEEKS, KALE & SAVOY CABBAGE					Ø						
CARROT & SWEDE MASH					$\bigcirc$						
ROAST POTATOES					AL	LERGEN F	REE				
LIOMENADE											

HOMEMADE REAL GRAVY



S	TEAK SIDES	CELERY	GLUTEN	C EGG	FISH	LACTOSE	MOLLUSES	MUSTARD	NUTS	OOQ OO SESAME	50Y	SULPHILES
	STEAK DRESSING BALSAMIC VINEGAR ON EVERY PLATE											<b>Ø</b>
	CHIMICHURRI											<b>(</b>
	CREAMED WILD MUSHROOMS					$\bigcirc$						
ပ္သ	DRESSED SALAD LEAVES							$\bigcirc$				$\odot$
R SIDE	BUTTERED GARDEN PEAS					$\bigcirc$						
REGULAR SIDES	GARLIC & HERB BUTTER					$\bigcirc$						
~	ONION RINGS (3)				$\bigcirc$							
	HOMEMADE SLAW			$\bigcirc$				$\bigcirc$				
	PESTO ROASTED PLUM TOMATO					ALLE	RGEN FR	EE				
	CHUNKY CHIPS					A115		.FF				
	SKINNY FRIES					ALLE	RGEN FR	EE				
SIDES	CHORIZO, CARROT & SWEDE MASH					$\bigcirc$						
ARGE SIDES	HOUSE SALAD							$\bigcirc$				$\bigcirc$
2	LEEKS, KALE & CABBAGE GRATIN					$\bigcirc$						
	DAUPHINOISE POTATOES					$\bigcirc$						
	BUTTERED TENDERSTEM					$\bigcirc$						
	CLASSIC STILTON					$\bigcirc$						
SAUCES	PEPPERCORN					$\bigcirc$						$\bigcirc$
SAU	BÉARNAISE			$\bigcirc$		$\bigcirc$						
	BEEF DRIPPING											$\bigcirc$
EXTRAS	ONION RINGS (6)				$\bigcirc$							
FX	LARGE HOUSE SALAD							$\bigcirc$				$\bigcirc$

CONDIMENTS	GELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	OOQ OO SESAME	900 807	SULPHITES
TOMATO SAUCE	Ø										
MAYO			Ø				$\bigcirc$				
GARLIC MAYO			Ø				$\bigcirc$				
BLUE CHEESE DRESSING			Ø		Ø						
ENGLISH MUSTARD		Ø					$\bigcirc$				
(GF) ENGLISH MUSTARD AVAILABLE UPON REQUEST							$\bigcirc$				
FRENCH MUSTARD		Ø					$\bigcirc$				
WHOLEGRAIN MUSTARD							$\bigcirc$				
DIJON MUSTARD							$\bigcirc$				$\bigcirc$
TARTARE			Ø				$\bigcirc$				
BBQ SAUCE	$\bigcirc$						$\bigcirc$				
HOT SAUCE											
SWEET CHILLI					ALI	LERGEN F	DEE				
CRANBERRY					ALI	LERGEN F	KEE				
MINT SAUCE											
ENGLISH MUSTARD MAYO			Ø				$\bigcirc$				
BALSAMIC GLAZE											$\bigcirc$
SALAD DRESSING							$\bigcirc$				$\bigcirc$
HORSERADISH			Ø				$\bigcirc$				$\bigcirc$
BURGER SAUCE					Ø						



ROASTS	CELERY	GLUTEN	€GG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	OOQ OO SESAME	SOY	SULPHITES
SIRLOIN											
FILLET											
RIBEYE				Al	LL MEATS	ARE ALL	ERGEN FI	REE			
LAMB											
CHICKEN											
CAULIFLOWER ROAST					AL	LERGEN F	REE				
YORKSHIRE PUDDING		$\bigcirc$	$\bigcirc$		$\bigcirc$						
YORKSHIRE PUDDING GLUTEN FREE			$\bigcirc$		Ø						
HONEY-MUSTARD ROASTED PARSNIPS							$\bigcirc$				
CREAMED LEEKS, KALE & SAVOY CABBAGE					Ø						
CARROT & SWEDE MASH					$\bigcirc$						
ROAST POTATOES					AL	LERGEN F	REE				
HOMEMADE REAL GRAVY											$\bigcirc$
TABLE	સિજા		$\bigcap$	<u>,</u>	π		A		۵۸۵	(d)	Π
EXTRAS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	ODO DO SESAME	SOA Nos	SULPHITES
YORKSHIRE PUDDING		$\bigcirc$	$\bigcirc$		Ø						
YORKSHIRE PUDDING GLUTEN FREE			$\bigcirc$		Ø						
PIGS IN BLANKETS											$\bigcirc$
MIXED VEGETABLES					Ø						
CAULIFLOWER CHEESE					$\bigcirc$		<b>(</b>				
ROAST POTATOES					All	LERGEN F	:DEE				
HOMEMADE VEGGIE GRAVY					AL	LLINGEN F	IXLE				



DESSERT LIST	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	ONO DO SESAME	SOY	SULPHITES
AFFOGATO		i			<b>(</b>						
CRÈME BRULEE		i	$\bigcirc$		<b>(</b>						
LEMON & RASPBERRY POSSET		i									
MILK CHOCOLATE POT		$\bigcirc$			$\bigcirc$					$\bigcirc$	$\bigcirc$
BANOFFEE PIE		$\bigcirc$			$\bigcirc$			$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
EVER-CHANGING CHEESECAKE	A	dditional		SECAKE may be					& SOY <i>ur/toppin</i>	g of the	day
STICKY TOFFEE PUDDING		$\bigcirc$	$\bigcirc$		$\bigcirc$			$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
MIXED BERRIES & CREAM POT			Ø								
ICE CREAM SELECTION				PLEASE	SEE ICE	CREAM F	LAVOURS	BELOW			
GARNISHES	GELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	OOQ OO SESAME	000 Yos	SULPHITES
VANILLA ICE-CREAM					$\bigcirc$						
BANANA ICE-CREAM		Ø	Ø		$\bigcirc$			$\bigcirc$	$\bigcirc$	$\bigcirc$	Ø
RUM & RAISIN ICE-CREAM		$\bigcirc$	$\bigcirc$		$\bigcirc$			$\bigcirc$	<b>(</b>	$\bigcirc$	$\bigcirc$
VEGAN VANILLA ICE-CREAM					AL	LERGEN F	REE				
OREO CRUMB		Ø			$\bigcirc$					$\bigcirc$	
CHOCOLATE SAUCE					<b>(</b>					<b>(</b>	
BISCOFF SAUCE		$\bigcirc$			$\bigcirc$					$\bigcirc$	
STRAWBERRY SAUCE					AL	LERGEN F	REE				
HOMEMADE SHORTBREAD		$\bigcirc$			$\bigcirc$						
SHORTBREAD GLUTEN FREE					AL	LERGEN F	REE				
MARSHMALLOWS											
BLACKBERRY COMPOTE		1	1	1	AL	LERGEN F	REE		1		ı
HAZLENUT CRUMB								$\bigcirc$			
BISCOFF		$\bigcirc$								<b>(</b>	Ø

# LACTOSE FREE MENU

AVAILABLE THROUGHOUT THE WEEK, EXCEPT DURING SUNDAY ROAST SERVICE 12-3PM

### **NIBBLES**

**SOURDOUGH & OLIVES GRILLED** 

### **STARTERS**

#### **CRAB CAKES**

Served with a dry slaw & a spiced ginger, chilli & garlic sauce

#### HOMEMADE SCOTCH EGG

Served with red onion jam & mustard-mayo

# SIGNATURE STEAKS ALL SERVED PINK, FOR WELL-DONE PLEASE ASK

#### STEAK FRITES

8oz Sliced Sirloin served with chimichurri & skinny fries

# THE CHEF'S PLATE for 1 (no sharing shenanigans)

7oz fillet & 12oz ribeye. Served with 2 regular, 1 large side and 2 sauces from the steak list page

### **MAINS**

#### HAND-BATTERED COD

Garden peas, chunky chips & homemade tartare

# **DESSERTS**

#### **RASPBERRY & LEMON POSSET**

Chilled dessert with a velvety texture, infused with lemons & raspberries Served with berry compote & homemade shortbread. For a gluten free alternative, please ask

#### MIXED BERRIES & CREAM POT

Crushed meringue shards, fresh strawberries, mixed berries & Chantilly cream

#### VEGAN ICE CREAM SELECTION

3 scoops of our vegan ice cream

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32oz (907G) TOMAHAWK CHALLE	NGE FOR 1 £	56.95	
REGULAR SIDES	LARGE SIDI		SAUCES
REGULAR SIDES  First choose 2 regular sides	LARGE SIDI	_	SAUCES £3.95
		_	5. 15 5 4 5
First choose 2 regular sides CHIMICHURRI		_	5. 15 5 4 5
First choose 2 regular sides  CHIMICHURRI (A HERB MARINADE)		_	£3.95
CHIMICHURRI (A HERB MARINADE)  DRESSED SALAD LEAVES	Now choose 1 large si	_	£3.95

LARGE HOUSE SALAD

# THE FALCON'S FINEST

SHARING 18oz (510g) CHATEAUBRIAND STEAK FOR 2

This is a single sliced sharing joint cut from the fillet tenderloin (this steak cannot be cooked 2 ways)

Served Pink

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Finished off with any 2 desserts to dine-in or takeaway

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