

ALLERGEN MENU

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

GLUTEN FREE MENU *Available throughout the week, except during our Sunday Roast Service (12-3:15pm)*

NIBBLES

PAN-FRIED CHORIZO

CRISPY HALLOUMI

STARTERS

CORNISH 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

HONEY ROASTED GOAT'S CHEESE

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

*Choose from **skin on** or **skin off**, served with garden peas, chunky chips & homemade tartare*

DESSERTS

MIXED FRUIT TOPPED LEMON POSSET

Chilled dessert with a velvety texture, infused with lemon zest & topped with a mixed fruit compote

ETON MESS

Mixed berries, Chantilly cream & crushed meringue

VANILLA CRÈME BRÛLÉE

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



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ROASTED CAULIFLOWER STEAK (VG)

- 7oz (198G) FILLET
10oz (287G) FILLET
12oz (340G) SIRLOIN
10oz (287G) RIBEYE
14oz (396G) RIBEYE
24oz (680G) T-BONE
32oz (907G) TOMAHAWK CHALLENGE FOR 1

NOW CHOOSE YOUR SIDES

OUR STEAKS COME WITH 2
REGULAR & 1 LARGE SIDE
INCLUDED IN THE PRICE

REGULAR SIDES

First choose 2 regular sides

LARGE SIDE

Now choose 1 large side

SAUCES

CHIMICHURRI
(A HERB MARINADE)

CREAMED WILD MUSHROOMS

DRESSED SALAD LEAVES

BUTTERED GARDEN PEAS

GARLIC & HERB BUTTER

HOMEMADE ONION RINGS (3)

HOMEMADE SLAW

PESTO ROASTED PLUM TOMATO

CHUNKY CHIPS

SKINNY FRIES

CHORIZO, CARROT &
SWEDE MASH

HOUSE SALAD

DAUPHINOISE POTATOES

BUTTERED TENDERSTEM
BROCCOLI

CLASSIC STILTON

CREAMY PEPPERCORN

BÉARNAISE SAUCE

FALCON BEEF DRIPPING

TABLE SHARERS

ONION RINGS (6)

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

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



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NIBBLES

 CELERY	 GLUTEN	 EGG	 FISH	 LACTOSE	 MOLLUSCS	 MUSTARD	 NUTS	 SESAME	 SOY	 SULPHITES
--	--	---	--	---	--	--	--	--	---	---

SOURDOUGH & OLIVES										
PAN-FRIED CHORIZO										
CHEESY GARLIC BREAD										
CRISPY HALLOUMI										

STARTERS

 CELERY	 GLUTEN	 EGG	 FISH	 LACTOSE	 MOLLUSCS	 MUSTARD	 NUTS	 SESAME	 SOY	 SULPHITES
--	--	---	--	---	--	--	--	--	---	---

HAM HOCK TERRINE										
CORNISH CRAB CAKES										
CREAMED WILD MUSHROOMS										
BRIE WEDGES	BRIE WEDGES PLAIN									
	CRANBERRY	ALLERGEN FREE								
	SWEET CHILLI	ALLERGEN FREE								
HOMEMADE SCOTCH EGG										
HONEY ROASTED GOATS CHEESE										



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SIGNATURE STEAKS



DIPSTER SANDWICH			<i>i</i>	✓		<i>i</i>		✓				✓
STEAK FRITES	PLAIN							✓				✓
	CHIMICHURRI							✓				✓
	GARLIC BUTTER					✓		✓				✓
	PEPPERCORN					✓		✓				✓
TORNEDOS ROSSINI			✓			✓			✓			✓
CHEF'S PLATE FOR 1		NO ALLERGENS AS STANDARD (EXCEPT FOR SULPHITES) <i>Please see our steak list for side option allergens</i>										✓

MAINS



CAULIFLOWER STEAK	ALLERGEN FREE <i>Please see our steak list for side option allergens</i>											
BATTERED COD			✓	✓			<i>i</i>					
BEEF BURGER	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓
CHICKEN BURGER	✓	<i>i</i>	✓		<i>i</i>		✓					✓
CARROT & LENTIL BURGER	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓
(GF) BUN			✓							✓		
(VG) BUN										✓		
VEGAN CHEESE	ALLERGEN FREE											

BURGER CLUB

TUESDAYS 12-2PM



THE LONG STREET	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓
THE SYNWELL	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓
THE CHURCH ST	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓
THE LUDGATE	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>		✓

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YOUNG FALCONER'S REGULAR MENU



BATTERED COD NOT SERVED ON SUNDAYS				✓							
CHEESEBURGER NOT SERVED ON SUNDAYS	✓	i	✓		i		✓			i	✓
MARGHERITA PIZZA		i			i						
4OZ FILLET STEAK NOT SERVED ON SUNDAYS											
DRESSED LEAVES							✓				✓
SKINNY FRIES	ALLERGEN FREE										

YOUNG FALCONER'S SUNDAY ROAST



SIRLOIN ROAST	ALL SUNDAY ROAST MEATS ARE ALLERGEN FREE										
CHICKEN											
LAMB RUMP											
YORKSHIRE PUDDING		✓	✓		✓						
YORKSHIRE PUDDING <i>GLUTEN FREE</i>			✓		✓						
HONEY-MUSTARD ROASTED PARSNIPS							✓				
MIXED GREENS GRATIN					✓						
CARROT & SWEDE MASH					✓						
ROAST POTATOES	ALLERGEN FREE										
HOMEMADE REAL GRAVY											✓



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STEAK SIDES



CELERY



GLUTEN



EGG



FISH



LACTOSE



MOLLUSCS



MUSTARD



NUTS



SESAME



SOY



SULPHITES

STEAK DRESSING BALSAMIC VINEGAR ON EVERY PLATE											
REGULAR SIDES	CHIMICHURRI										
	CREAMED WILD MUSHROOMS										
	DRESSED SALAD LEAVES										
	BUTTERED GARDEN PEAS										
	GARLIC & HERB BUTTER										
	ONION RINGS (3)										
	HOMEMADE SLAW										
	PESTO ROASTED PLUM TOMATO	ALLERGEN FREE									
LARGE SIDES	CHUNKY CHIPS	ALLERGEN FREE									
	SKINNY FRIES										
	CHORIZO, CARROT & SWEDE MASH										
	HOUSE SALAD										
	LEEKs, KALE & CABBAGE GRATIN										
	DAUPHINOISE POTATOES										
	BUTTERED TENDERSTEM										
SAUCES	CLASSIC STILTON										
	PEPPERCORN										
	BÉARNAISE										
	BEEF DRIPPING										
EXTRAS	ONION RINGS (6)										
	LARGE HOUSE SALAD										



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CONDIMENTS



TOMATO SAUCE											
MAYO											
GARLIC MAYO											
BLUE CHEESE DRESSING											
ENGLISH MUSTARD											
(GF) ENGLISH MUSTARD AVAILABLE UPON REQUEST											
FRENCH MUSTARD											
WHOLEGRAIN MUSTARD											
DIJON MUSTARD											
TARTARE											
BBQ SAUCE											
HOT SAUCE	ALLERGEN FREE										
SWEET CHILLI											
CRANBERRY											
MINT SAUCE											
ENGLISH MUSTARD MAYO											
BALSAMIC GLAZE											
SALAD DRESSING											
HORSERADISH											
BURGER SAUCE											



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ROASTS



SIRLOIN

FILLET

RIBEYE

LAMB

CHICKEN

ALL MEATS ARE ALLERGEN FREE

CAULIFLOWER ROAST

ALLERGEN FREE

YORKSHIRE PUDDING
SERVED WITH ALL BEEF
ROASTS OR CALUIFLOWER



SPRING ONION MASH
SERVED WITH LAMB RUMP



CRANBERRY &
SAUSAGE STUFFING
SERVED WITH CHICKEN



HONEY-MUSTARD
ROASTED PARSNIPS



MIXED GREENS GRATIN



CARROT & SWEDE
MASH



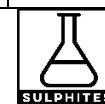
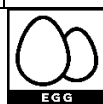
ROAST POTATOES

ALLERGEN FREE

HOMEMADE
REAL GRAVY



TABLE EXTRAS



YORKSHIRE PUDDING



YORKSHIRE PUDDING
GLUTEN FREE



PIGS IN BLANKETS



MIXED VEGETABLES



CAULIFLOWER CHEESE



ROAST POTATOES

ALLERGEN FREE

HOMEMADE
VEGGIE GRAVY



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DESSERT LIST

 CELERY	 GLUTEN	 EGG	 FISH	 LACTOSE	 MOLLUSCS	 MUSTARD	 NUTS	 SESAME	 SOY	 SULPHITES
--	--	---	--	---	--	--	--	--	---	---

AFFOGATO											
CRÈME BRULEE											
MIXED FRUIT LEMON POSSET	ALLERGEN FREE										
CHOC BROWNIE											
BANOFFEE PIE											
EVER-CHANGING CHEESECAKE	CHEESECAKE BASE CONTAINS: GLUTEN, LACTOSE & SOY <i>Additional allergens may be present depending on the the flavour/topping of the day</i>										
STICKY TOFFEE PUDDING											
ETON MESS											
ICE CREAM SELECTION	PLEASE SEE ICE CREAM FLAVOURS BELOW										

GARNISHES

 CELERY	 GLUTEN	 EGG	 FISH	 LACTOSE	 MOLLUSCS	 MUSTARD	 NUTS	 SESAME	 SOY	 SULPHITES
---	---	--	---	--	---	---	---	---	--	--

VANILLA ICE-CREAM										
BANANA ICE-CREAM										
RUM & RAISIN ICE-CREAM										
VEGAN VANILLA ICE-CREAM	ALLERGEN FREE									
OREO CRUMB										
CHOCOLATE SAUCE										
BISCOFF SAUCE										
STRAWBERRY SAUCE	ALLERGEN FREE									
HOMEMADE SHORTBREAD										
SHORTBREAD GLUTEN FREE	ALLERGEN FREE									
MARSHMALLOWS										
BLACKBERRY COMPOTE	ALLERGEN FREE									
HAZLENUT CRUMB										
BISCOFF										



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LACTOSE FREE MENU *Available throughout the week, except during our Sunday Roast Service (12-3:15pm)*

NIBBLES

SOURDOUGH & OLIVES

STARTERS

CORNISH 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 3 sauces from the steak list page***

MAINS

HAND-BATTERED COD

*Choose from **skin on** or **skin off**, served with garden peas, chunky chips & homemade tartare*

DESSERTS

MIXED FRUIT TOPPED LEMON POSSET

Chilled dessert with a velvety texture, infused with lemon zest & topped with a mixed fruit compote

ETON MESS

Mixed berries, Chantilly cream & crushed meringue

VANILLA CRÈME BRÛLÉE

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



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ROASTED CAULIFLOWER STEAK (VG)

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10oz (287G) FILLET
12oz (340G) SIRLOIN
10oz (287G) RIBEYE
14oz (396G) RIBEYE
24oz (680G) T-BONE
32oz (907G) TOMAHAWK CHALLENGE FOR 1

NOW CHOOSE YOUR SIDES

OUR STEAKS COME WITH 2
REGULAR & 1 LARGE SIDE
INCLUDED IN THE PRICE

REGULAR SIDES

First choose 2 regular sides

CHIMICHURRI
(A HERB MARINADE)

DRESSED SALAD LEAVES

HOMEMADE ONION RINGS (3)

HOMEMADE SLAW

PESTO ROASTED PLUM TOMATO

LARGE SIDE

Now choose 1 large side

CHUNKY CHIPS

SKINNY FRIES

HOUSE SALAD

SAUCES

FALCON BEEF DRIPPING

TABLE SHARERS

ONION RINGS (6)

LARGE HOUSE SALAD

THE FALCON'S FINEST

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