

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*

NIBBLES

PAN-FRIED CHORIZO

CRISPY HALLOUMI

STARTERS

CORNISH CRAB CAKES

Served with dry slaw & sweet chilli 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 skinny fries & a side of garlic & herb butter

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

AFFOGATO £7.95

Double espresso poured over 2 scoops of vanilla ice-cream, served with shortbread biscuits

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 a shortbread biscuit

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

- CREAMED WILD MUSHROOMS
- DRESSED SALAD LEAVES
- BUTTERED GARDEN PEAS
- GARLIC & HERB BUTTER
- HOMEMADE ONION RINGS (3)
- HOMEMADE SLAW
- PESTO ROASTED PLUM TOMATO

LARGE SIDE

Now choose 1 large side

- CHUNKY CHIPS
- SKINNY FRIES
- CHORIZO, CARROT &
SWEDE MASH
- HOUSE SALAD
- DAUPHINOISE POTATOES
- BUTTERED TENDERSTEM
BROCCOLI

SAUCES

- 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

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE,
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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		i			✓						
BRIE WEDGES	BRIE WEDGES PLAIN		✓		✓		✓				✓
	CRANBERRY	ALLERGEN FREE									
	SWEET CHILLI	ALLERGEN FREE									
HOMEMADE SCOTCH EGG			✓				✓				✓
HONEY ROASTED GOATS CHEESE					✓		✓	✓			✓
BEEF CROQUETS (BAR MENU)	NO SAUCE	✓	✓		✓		✓				
	CHEDDAR SAUCE		✓			✓	✓				
	BEEF DRIPPING										✓

i CONTAINS ALLERGEN,
BUT CAN BE MADE WITHOUT ALLERGEN

✓ CONTAINS ALLERGEN

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SIGNATURE STEAKS



DIPSTER SANDWICH		<i>i</i>	✓		<i>i</i>		✓				✓
STEAK FRITES	STEAK FRITES PLAIN						✓				✓
	STEAK FRITES GARLIC BUTTER				✓		✓				✓
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>				
MARGARITA PIZZA		✓			✓						
OZLEWORTH BURGER (SET MENU)	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>	✓
BEEF BURGER	✓	<i>i</i>	✓		<i>i</i>		✓			<i>i</i>	✓
CHICKEN BURGER	✓	<i>i</i>	✓		<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										

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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		✓			✓						
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	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	ALLERGEN FREE										
	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



	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	SOY	SULPHITES
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



STEAK ROASTS SIRLOIN, FILLET & RIBEYE	ALL MEATS ARE ALLERGEN FREE										
LAMB											
CHICKEN											
CAULIFLOWER ROAST	ALLERGEN FREE										
YORKSHIRE PUDDING SERVED WITH ALL STEAKS & CALUIFLOWER ROASTS		✓	✓		✓						
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				<input checked="" type="checkbox"/>						
CRÈME BRULEE		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>						
MIXED FRUIT LEMON POSSET	ALLERGEN FREE									
CHOC BROWNIE		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
BANOFFEE PIE		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
ETON MESS			<input checked="" type="checkbox"/>							
ICE CREAM SELECTION	PLEASE SEE ICE CREAM FLAVOURS BELOW									

GARNISHES

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

VANILLA ICE-CREAM			<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>					
BANANA ICE-CREAM					<input checked="" type="checkbox"/>					
RUM & RAISIN ICE-CREAM					<input checked="" type="checkbox"/>					
VEGAN VANILLA ICE-CREAM	ALLERGEN FREE									
OREO CRUMB		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	
CHOCOLATE SAUCE					<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	
BISCOFF SAUCE		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	
STRAWBERRY SAUCE	ALLERGEN FREE									
HOMEMADE SHORTBREAD		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
SHORTBREAD GLUTEN FREE	ALLERGEN FREE									
MARSHMALLOWS										
BLACKBERRY COMPOTE	ALLERGEN FREE									
HAZLENUT CRUMB							<input checked="" type="checkbox"/>			
BISCOFF		<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

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LACTOSE FREE MENU *Available throughout the week, except during our Sunday Roast Service*

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

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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

- 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

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