

SUNDAY ROASTS

THE ONLY MENU WE SERVE ON SUNDAYS BETWEEN 12 – 3:15PM

SIRLOIN & YORKSHIRE PUDDING £29.95

8oz Sirloin steak, a great all-rounder, balanced tenderness and rich taste
Served pink (for well-done, please ask).

RIBEYE & YORKSHIRE PUDDING £32.95

8oz Ribeye steak, juicy, marbled & flavoursome steak
Served pink (for well-done, please ask)

FILLET & YORKSHIRE PUDDING £35.95

8oz Fillet steak, the most tender & lean cut of beef, the king of steaks
Served pink (for well-done cooking, please ask)

LAMB RUMP £33.95

Tender and flavoursome locally source lamb rump with spring onion mash
Served pink (for well-done please ask)

BACON-WRAPPED CHICKEN BREAST £26.95

Tender French-trimmed chicken wrapped in local bacon with cranberry & sausage meat stuffing

VEGETARIAN ROAST & YORKSHIRE PUDDING £21.95

Roasted cauliflower steak

Vegetarian gravy available upon request, please note- our vegetables are cooked using animal produce such as cream, butter and beef stock

All the above roasts come with:

Roasted potatoes, honey-mustard roasted parsnips, carrot & swede mash, tenderstem broccoli, mixed green gratin & real gravy

TABLE EXTRAS

YORKSHIRE PUDDING (1)

GLUTEN FREE OPTION AVAILABLE

Homemade Yorkshire pudding £1.95

EXTRA VEGETABLES

Medley of all our vegetables £5.95

ROAST POTATOES (5)

Crispy local Maris Piper potatoes £5.95

PIGS IN BLANKETS (GF)

4 chipolatas wrapped in local bacon £5.95

CAULIFLOWER CHEESE (GF)

Roasted in Cheddar cheese sauce £5.95

THE SUNDAY BEST

PRESENTING THE ULTIMATE SUNDAY ROAST EXPERIENCE

*A farm-to-fork feast featuring **all three** of our Sunday meat specialities:*

SIRLOIN STEAK (SERVED PINK)

BACON-WRAPPED CHICKEN BREAST

LAMB RUMP (SERVED PINK)

Why not upgrade your steak to a Ribeye for £3 or a Fillet for £6

Accompanied by 2 homemade Yorkshire puddings (gluten free alternative available), spring onion mash, cranberry & sausage meat stuffing, roasted potatoes, honey-mustard roasted parsnips, mixed greens gratin, carrot & swede mash, cauliflower cheese, pigs in blankets & plenty of homemade gravy

**Conclude your exceptional roast experience with
any 2 of our homemade desserts to dine-in or takeaway**

**THIS IS A SHARING PLATTER FOR 2
£79.95**

DINE-IN DESSERTS

THE PERFECT WAY TO FINISH OFF YOUR FALCON EXPERIENCE

AFFOGATO £7.95

Double espresso poured over 2 scoops of vanilla ice-cream

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

MIXED FRUIT TOPPED LEMON POSSET £8.95

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

TRIPLE CHOCOLATE BROWNIE £8.95

Served with warm chocolate sauce & vanilla ice-cream

CLASSIC BANOFFEE PIE £8.95

Bananas, cream & thick caramel sauce on a buttery biscuit base. Served with banana ice-cream

VANILLA CRÈME BRÛLÉE £8.95

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

SAM'S EVER-CHANGING CHEESECAKE £8.95

Ask your server about today's current cheesecake flavour. Served with vanilla ice-cream

ETON MESS £8.95

Layers of mixed berries, Chantilly cream & topped with crushed meringue shards

STICKY TOFFEE PUDDING £8.95

Date cake with hazelnut crumbs, soaked in warm toffee sauce. Served with rum & raisin ice-cream

ICE CREAM SELECTION £6.95

3 scoops of today's selection of ice-creams – vanilla, banana, and rum & raisin

TAKEAWAY DESSERTS

FEELING FULL? CAN'T STAY? THEN TAKE IT AWAY!

CLASSIC BANOFFEE PIE £6.95

Bananas, cream & thick caramel sauce on a buttery biscuit base

SAM'S EVER-CHANGING CHEESECAKE £6.95

Ask your server about today's current cheesecake flavour.

TRIPLE CHOCOLATE BROWNIE £6.95

Served with a pot of chocolate sauce

ETON MESS £6.95

Layers of mixed berries, Chantilly cream & topped with crushed meringue shards

STICKY TOFFEE PUDDING £6.95

Date cake with hazelnut crumbs, with a pot of toffee sauce

BOX 'O' BEAUTS £20.00

Mix & match any 3 of our takeaway desserts to create your ultimate beaut!