

# 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

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## 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!

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## 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!*