

Lunch set menu

Served 12-4

Monday - Saturday

1 COURSE £7.95

2 COURSES £10.95

3 COURSES £13.95

Starters

Soup of the day

Breaded brie wedges & homemade sweet chilli sauce

Ham hock terrine with red onion puree

Grilled pitta & hummus

Mains

Falcon house cheeseburger, onion rings & fries

Fish 'n' chips, garden peas & homemade tartare

7oz sirloin steak, garlic butter & fries (+£3 supplement)

Chard butternut squash, cauliflower & pomegranate cous cous & butternut purée

Risotto of the day with a rocket, parmesan & sun dried tomato salad

Falcon dipster- Steak ciabatta, mozzarella, beef dripping & fries

Afters

Vanilla crème brûlée with Amaretto biscuits

Trio of homemade ice creams

Cheesecake with vanilla ice cream

Nibbles

(Main courses may be served while nibbles are still on the table)

Marinated olives.....4

Grilled pitta & hummus.....4

Cheesy garlic ciabatta.....4

Pan-fried chorizo4

Warm ciabatta, flavoured oil & olive tapenade.....4

Starters

Soup of the day (V).....6

Crispy cod goujons & tartare sauce.....6

Breaded brie wedges & homemade sweet chilli sauce6

Local ham hock terrine, red onion puree & toasted ciabatta.....6

Crispy BBQ chicken wings & garlic mayonnaise.....6

Antipasti platter for 2: Olives, selection of cured meats, chorizo, warm ciabatta & dips.....12

Antipasti platter for 4: Olives, selection of cured meats, chorizo, warm ciabatta & dips.....22

Mains

Pan-fried fillet of monkfish, wrapped in Parma ham, with a chickpea & butterbean cassoulet.....17

Hand battered cod, steak-cut chips, tartare sauce & garden peas15

Chard butternut squash, cauliflower & pomegranate cous cous & butternut purée (VG).....14

Risotto of the day with a parmesan & sun dried tomato salad (V).....13

Falcon house burger, Cheddar, onion rings, dressed leaves, skinny fries & a pot of relish.....15

The Chef's finest, Our twist on the classic tornedos Rossini, medallions of fillet steak, hock terrine, on a ciabatta crouton. Served with a brandy & mushroom sauce, aged balsamic, pea shoots & a choice of one side from box C (from the steak list).....32

Chef speciality burgers

Named after areas in our town. Designed by our Chef team, **no** topping substitutes. Served with a dressed leaves & skinny fries.....17

Ludgate	Bearlands	Old Town	Synwell
Cheddar	Stilton	Brie	Mozzarella
Burger relish	Mushrooms	Chilli jam	BBQ sauce
Gherkins	Breaded Brie wedge	Fried egg	Coleslaw
Parma ham	Red onion jam	Chorizo	Parma ham
Rocket	Rocket	Rocket	Rocket
Onion rings	Onion rings	Onion rings	Onion rings



All steaks come with a choice of 3 sides, **1 from each box** (A, B & C) **INCLUDED IN THE PRICE**

Extra sides are available at £2 from box A, £2.75 from box B & £3.50 from box C

Fillet steaks over medium will be butterflied to prevent the steak from becoming too tough

First choose your steak

7oz Sirloin.....24
 8oz Flat iron.....24
 8oz Fillet.....27
 10oz Ribeye.....26
 12oz Fillet.....32
 14oz Sirloin.....28
 16oz Rump.....27
 20oz T-bone.....30

Now choose 1 side from each of A, B & C

Box A	Box B	Box C	Sauces £3 each
Dressed leaves	Onion rings	Steak-cut chips	Peppercorn
Garden peas	Coleslaw	Rocket, parmesan & sundried tomatoes	Stilton
Grilled tomato	Garlic mushrooms	Sweet potato fries	Beef dripping
Garlic butter	Fried egg	Parmesan & truffle oil fries	Mushroom

Speciality house steaks

Limited availability as we don't hold many in stock. Best to pre order, they will not be cooked over medium due to their thickness

32oz Rump.....40
 32oz T-bone45
 32oz On the bone tomahawk Ribeye47
 24oz Fillet.....58

Set menu for 4 – “The Falcon’s finest” £150

Antipasti for 4

4 8oz fillet steak meals & 4 sauces

4 puddings from our £6.75 pudding list

All tips go directly to the staff on shift | WIFI password : steaktastic
 For dietary requirements please let a member of staff know on arrival
 www.falconsteakhouse.com | 01453 521894 | Follow us on Facebook

Homemade puddings

*Served with homemade vanilla ice cream unless stated**

£6.75 each

Cheesecake of the day

Triple chocolate brownie

Caramelised lemon tart with raspberry sorbet*

Jen's banoffee pie

Vanilla crème brûlée with amaretto biscuits*

Mini trio.....£10

3 mini versions of our cheesecake, brownie & banoffee. A taste of our 3 best sellers all on one plate.

Pudding platter.....£26

A taste of each of our puddings, perfect for table sharing.

Chef's cheeseboard.....£10

Cave aged Cheddar

Clawson blue Stilton

Cornish Brie

Served with butter, crackers, caramelised red onion jam & celery

Homemade sorbets & ice creams.....£2 per scoop

Vanilla ice cream

Raspberry sorbet

Double chocolate ice cream

Mango sorbet

Pistachio ice cream

Passionfruit sorbet

Chocolate birthday cake.....£25

Comes with pouring cream, candles, cutlery, plates & birthday singers! Requires 5 days notice for baking