

# **THE FALCON STEAKHOUSE**

**ENTER AS A CUSTOMER, LEAVE AS A LOCAL**

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## COCKTAILS

ALL PREMIUM COCKTAILS £8.95 EACH

### OLD FASHIONED

23% ABV

*Made with bourbon, lightly sweetened with sugar, and aromatised with bitters. A Perfectly balanced smooth American classic, garnished with a fresh slice of orange*

### COSMOPOLITAN

15% abv

*a deliciously classic blend of citrus, vodka, Cointreau, cranberry and lime. Delicately balancing sweet and zesty notes, garnished with a fresh slice of lime*

### NEGRONI

21% abv

*Gin, vermouth and Campari make this sophisticated yet simple Italian classic, pairing sweet and bitter notes, garnished with a fresh slice of orange*

### JIM'S EVER-CHANGING COCKTAIL

abv may vary

*Ask your server about our new ever-changing cocktail*

### STRAWBERRY DAIQUIRI

12% abv

*Fresh strawberries, rum and lime make up this irresistibly bright summer cocktail. Perfectly sweet and dangerously drinkable, garnished with fresh raspberries*

### ESPRESSO MARTINI

15% abv

*Vodka blended with a velvety coffee liqueur to create a rich and silky cocktail with hints of vanilla. Made with real coffee and garnished with coffee beans*

### MOJITO

20% abv

*A refreshing crisp combination of rum, mint and lime make this Cuban cocktail a timeless classic, paired with sparkling soda and garnished with slices of fresh lime*

## WHISKEYS

	VOL%	25ML
<b>BELL'S</b> BLENDED SCOTCH	40%	£4.50
<b>BOWMORE</b> SINGLE MALT SCOTCH	40%	£4.50
<b>FAMOUS GROUSE</b> BLENDED SCOTCH	40%	£4.50
<b>GLENFIDDICH</b> SINGLE MALT SCOTCH	40%	£4.50
<b>GLENLIVET</b> SINGLE MALT SCOTCH	40%	£4.50
<b>GLENMORANGIE</b> SINGLE MALT SCOTCH	40%	£4.50
<b>HAIG CLUB</b> SINGLE GRAIN SCOTCH	40%	£4.50
<b>JACK DANIEL'S NO.7</b> TENNESSEE WHISKEY	40%	£4.50
<b>JAMESON TRIPLE DISTILLED</b> IRISH WHISKEY	40%	£4.50
<b>JURA</b> SINGLE MALT SCOTCH	40%	£4.50
<b>LAPHROAIG</b> SINGLE MALT SCOTCH	40%	£4.50
<b>OLD PULTENEY</b> SINGLE MALT SCOTCH	40%	£4.50
<b>SOUTHERN COMFORT</b> WHISKEY LIQUEUR	35%	£4.50
<b>TALISKER</b> SINGLE MALT SCOTCH	45.8%	£4.50

## RUM

	VOL%	25ML
<b>BACARDI</b> WHITE RUM	37.5%	£3.95
<b>CAPTAIN MORGAN DARK</b> DARK RUM	40%	£3.95
<b>CAPTAIN MORGAN ORIGINAL</b> SPICED GOLD RUM	35%	£3.95
<b>MALIBU</b> WHITE RUM LIQUEUR	21%	£3.95

## PREMIUM GINS

ANY OF OUR PREMIUM GIN & FEVER-TREE TONICS, £6.75 EACH

### BROCKMANS GIN

*Juniper combined with blueberry and blackberry flavours  
Paired with Mediterranean tonic & slices of orange*

### COTSWOLDS DRY GIN

*Non-chill filtered gin that makes a beautifully cloudy G&T  
Paired with light tonic & slices of lemon & lime*

### HENDRICK'S GIN

*Delightfully infused with cucumber and rose petal  
Paired with elderflower tonic & slices of cucumber*

### THE FALCON RECOMMENDS

### KIRSTY'S EVER-CHANGING GIN

*Please ask your server for today's ever-changing G&T.*

### PINKSTER GIN

*Fresh raspberries, dry yet subtly smooth finish  
Paired with elderflower tonic & raspberries*

### RAMSBURY GIN

*Crisp, full bodied London Dry Gin  
Paired with original tonic & slices of lime*

### 6 O'CLOCK GIN

*Smooth and clean with citrus notes  
Paired with original tonic & slices of orange*

### SILVER FOX GIN

*An intensely aromatic dry gin  
Paired with light tonic & slices of orange*

### TARQUIN'S BLACKBERRY GIN

*Piney juniper and a fresh plump blackberry flavour  
Paired with elderflower tonic & slices of lemon*

# FALCON HOUSE GINS

ANY OF OUR HOUSE GIN & FEVER-TREE TONICS, £6.40 EACH

## WHITLEY NEILL ORIGINAL GIN

*Classic London dry*

*Paired with original tonic & slices of lemon & lime*

## WHITLEY NEILL BLOOD ORANGE GIN

*Pepper, cassia, and thyme honey create an intense sweetness*

*Paired with Mediterranean tonic & slices of orange*

## WHITLEY NEILL PARMA VIOLET GIN

*Bright vibrant flavours of juniper and violet*

*Paired with elderflower tonic & slices of orange*

## WHITLEY NEILL RASPBERRY GIN

*Juniper, coriander, and liquorice with Scottish raspberries*

*Paired with elderflower tonic & raspberries*

## WHITLEY NEILL RHUBARB & GINGER GIN

*Rhubarb with ginger giving it a warming palate*

*Paired with original tonic & slices of lime*

## FEVER-TREE TONICS

PREMIUM ORIGINAL TONIC	£2.25
NATURALLY LIGHT TONIC	£2.25
LIGHT ELDERFLOWER TONIC	£2.25
MEDITERRANEAN TONIC	£2.25

## WHITE WINES

### CHARDONNAY, JACK RABBIT, SOUTH AFRICA

*A commanding Chardonnay displaying aromas of stone fruit, citrus, and green plum*

175ml	250ml	75cl
£5.25	£7.40	£20.00

### PINOT GRIGIO, JACK RABBIT, ITALY

*Hints of pear, apple, and grapefruit with a lovely mineral finish*

175ml	250ml	75cl
£5.25	£7.40	£20.00

### PICPOUL DE PINET, BERANGER, FRANCE

*Crisp, fresh lemon and grapefruit with a lovely mineral finish*

£24.00

### SAUVIGNON BLANC, SOUTH ISLAND, SOUTH AFRICA

*Crisp and tropical with passionfruit aromas and a long-lasting flavour*

175ml	250ml	75cl
£5.90	£8.10	£24.00

### VIOGNIER, LA FORGE ESTATE, FRANCE

*Elegant aromas with notes of peaches, apricot, pineapple, and mango combined with a slight hint of toast and oak*

£26.00

### SAUVIGNON BLANC, PENNY LANE, NEW ZEALAND

*Aromas of pineapple, gooseberries and guava dominate. The weighty palate presents passion fruit and gooseberry with a zesty lime backbone and a lengthy finish*

175ml	250ml	75cl
£6.80	£9.90	£29.00

### SANCERRE, CHATEAU DE THAUVENAY, FRANCE

*Dry, elegant full of gooseberry character, showing a full ripe flavour with excellent balance*

£34.00

## ROSÉ WINES

### WHITE ZINFANDEL, JACK RABBIT

*Fragrant nuances of strawberry, cherry, and redcurrant*

175ml	250ml	75cl
£5.25	£7.40	£20.00

### PINOT GRIGIO BLUSH, DELLE VENEZIE, ITALY

*A delicate and fresh wine with subtle flavours of summer fruits and a crisp, clean finish*

175ml	250ml	75cl
£5.90	£8.10	£24.00

## RED WINES

### MERLOT, JACK RABBIT, CHILE

*Bold, rich and vivacious. Magnificent flavours of mulberry, blackcurrant, and cinnamon*

175ml	250ml	75cl
£5.25	£7.40	£20.00

### SHIRAZ, JACK RABBIT, CHILE

*Daring aromas include succulent blackberry alongside hints of violets, liquorice and plum*

175ml	250ml	75cl
£5.25	£7.40	£20.00

### CABERNET SAUVIGNON RESERVA, ALTITUDES, CHILE

*Complex and aromatic aromas of red mature fruits intermixed with discreet oak notes.*

£22.00

### MALBEC, LA BONITA, ARGENTINA

*Intense deep garnet colour, with aromas of red cherries and hints of blackberries on the nose*

175ml	250ml	75cl
£5.90	£8.10	£24.00

### PINOT NOIR, RESERVA, ALTITUDES, CHILE

*Ruby red with red berry aromas, balanced acidity, and a long finish*

£24.00

### CHIANTI, FONTELLA, TUSCANY

*A bouquet of cherries, wild berries, and prunes. On the palate it is a medium bodied, soft, and smooth*

£26.00

### VALPOLICELLA VILLALTA RIPASSO SUPERIORE, ITALY

*Complex bouquet of cherries, berries, and currants. Touch of spice. Full bodied and well balanced*

£30.00

### RIOJA GRAN RESERVA, MONTE REAL, SPAIN

*Dark cherry red, oak aged with a hint of vanilla, intense fruit flavours, great balance and full bodied*

£36.00

### CHÂTEAUNEUF DU PAPE, FRANCE

*Very intense nose of jammy red fruits and black berries. Full-bodied and elegant tannins*

£42.00

## SPARKLING WINE

### PROSECCO D.O.C. SPUMANTE, ROMEO, ITALY

*Fresh flavour of apple and citrus fruit. On the palate the wine is pleasant and harmonious.*

75CL

£26.00

### REVILO ROSÉ SPUMANTE, COLI VINCENTINI, ITALY

*Intense and fruity aroma of blossom and ripe passionfruit.*

75CL

£26.00

### PROSECCO, FRIZZANTE ITALIA

*Lively perlage with scents of white flowers and golden apple. Fresh, elegant, and soft tasting.*

200ML

£6.50

### CHAMPAGNE, BLANC DE BLANCS, FRANCE

*Blended solely with the very finest Chardonnay grapes to produce an expressive and delicious Grand Cru Champagne*

75CL

£42.00

## SPIRITS

	VOL%	25ML (UNLESS STATED)
ARCHERS SCHNAPPS (25ML)	18%	£3.95
BAILEYS ORIGINAL IRISH CREAM (50ML)	17%	£4.50
BRISTOL CREAM SHERRY (50ML)	17.5%	£3.95
COCKBURNS NO. 1 SPECIAL RESERVE PORT (50ML)	20%	£4.50
COINTREAU TRIPLE SEC LIQUEUR (25ML)	40%	£4.50
COURVOISIER PREMIUM BRANDY (25ML)	40%	£4.50
DISARONNO ORIGINALE LIQUEUR (25ML)	28%	£3.95
PIMM'S GIN-BASED FRUITY SPIRIT (50ML)	25%	£3.95
SMIRNOFF NO.21 VODKA (25ML)	37.5%	£3.95
TIA MARIA COFFEE LIQUEUR (50ML)	20%	£4.50

## DRAUGHT

	ABV%	½ PINT	PINT
<b>MADRI</b> CRISP GOLDEN PREMIUM LAGER	4.6%	£2.90	£5.80
<b>PRAVHA</b> LIGHT TASTING PILSNER	4.0%	£2.70	£5.40
<b>THATCHERS HAZE</b> CLOUDY, REFRESHING CIDER	4.5%	£2.50	£4.95
<b>THATCHERS GOLD</b> REFRESHING MEDIUM DRY CIDER	4.8%	£2.50	£4.95
<b>GUINNESS</b> IRISH PREMIUM STOUT	4.1%	£2.75	£5.50
<b>BLOODY NORA</b> BLOOD ORANGE IPA	4.7%	£2.45	£4.90
<b>REAL ALE</b> PLEASE ASK YOUR SERVER ABOUT OUR SELECTION	-	FROM £1.95	FROM £3.90

## BOTTLES

	ABV%	BOTTLE
<b>PERONI</b> 330ML NASTRO AZZURRO ITALIANA	5.0%	£4.45
<b>ORCHARD REVIVAL CIDER</b> 500ML LOCALLY MADE STILL CIDER (500ML)	6.3%	£5.95
<b>REKORDERLIG WILD BERRIES CIDER</b> 500ML PREMIUM SWEDISH CIDER, GLUTEN & VEGAN FREE	4.0%	£5.95
<b>REKORDERLIG STRAWBERRY &amp; LIME CIDER</b> 500ML PREMIUM SWEDISH CIDER, GLUTEN & VEGAN FREE	4.0%	£5.95

## NO & LOW ZONE

<b>GUINNESS 0.0</b> IRISH PREMIUM ALCOHOL-FREE STOUT	0.0%	£4.90
<b>PERONI NON-ALCOHOLIC LAGER</b> 330ML NASTRO AZZURRO SENZA ALCOL	0.0%	£3.95
<b>CLEAR HEAD NON-ALCOHOLIC IPA</b> 330ML MENTAL HEALTH MOVEMENT IPA	0.5%	£3.95
<b>DOOMBAR ZERO</b> 500ML BALANCED & MOREISH AMBER ALE	0.0%	£4.50
<b>THATCHERS ZERO</b> 500ML GOLDEN, MEDIUM DRY ALCOHOL-FREE CIDER	0.0%	£4.70
<b>FREIXENET NO-SECCO</b> 200ML PROSECCO WITHOUT THE ALCOHOL	0.0%	£4.95
<b>JIM'S EVER CHANGING MOCKTAIL</b> PLEASE ASK YOUR SERVER ABOUT OUR EVER-CHANGING MOCKTAIL	0.0%	£6.75
<b>GORDON'S ZERO GIN &amp; TONIC</b> LONDON DRY ALCOHOL-FREE GIN, ORIGINAL FEVER-TREE TONIC & SLICES OF LIME	0.0%	£6.50

## SOFT DRINKS

	MIXER	GLASS
<b>COCA-COLA, DIET COKE, COKE ZERO</b>	£0.90	£3.50
<b>SCHWEPES LEMONADE</b>	£0.90	£3.50
<b>ORANGE JUICE</b>	£0.90	£3.00
<b>APPLE JUICE</b>	£0.90	£3.00
<b>CRANBERRY JUICE</b>		£2.25
<b>APPLETISER</b>		£3.50
<b>ELDERFLOWER PRESSÉ</b>		£3.50
<b>J2O APPLE &amp; RASPBERRY</b>		£3.50
<b>J2O ORANGE &amp; PASSIONFRUIT</b>		£3.50
<b>FRUITSHOOT (APPLE &amp; BLACKCURRANT)</b>		£1.50
<b>SCHWEPES GINGER BEER</b>		£2.25
<b>FEVER-TREE GINGER ALE</b>		£2.25
<b>SPARKLING SPRING WATER</b>	330ML £2.80	750ML £5.50
<b>STILL SPRING WATER</b>	£2.80	£5.50

## HOT DRINKS

<b>ESPRESSO</b> MINATURE COFFEE	£2.00
<b>AMERICANO</b> BLACK COFFEE	£3.20
<b>CAPPUCCINO</b> FROTHY COFFEE	£3.20
<b>LATTE</b> MILKY COFFEE	£3.20
<b>MOCHA</b> CHOCOCY COFFEE	£3.20
<b>FLAT WHITE</b> WHITE COFFEE	£3.20
<b>POT OF TEA</b> NOT COFFEE	£3.20
<b>DELUXE HOT CHOCOLATE</b> SERVED WITH WHIPPED CREAM & MARSHMALLOWS	£3.95
<b>LIQUEUR COFFEE</b> CHOOSE FROM BAILEYS, TIA MARIA OR COINTREAU	£6.85
<b>IRISH COFFEE</b> SERVED WITH A SHOT OF TRIPLE DISTILLED JAMESON WHISKEY	£6.85



# YOUNG FALCONER'S MENU

**SERVED 12-7PM FOR AGES 12 & UNDER**

*MAINS (EXCLUDING SUNDAY ROAST) COMES WITH  
A CHOICE OF GARDEN PEAS OR DRESSED SALAD LEAVES  
& A SIDE OF SKINNY FRIES*

## **HAND BATTERED COD £10.95**

*LOCALLY SOURCED COD IN HOMEMADE BEER BATTER*

## **PLAIN CHEESEBURGER £10.95**

*SINGLE SMASH PATTY, TOPPED WITH MATURE CHEDDAR*

## **MARGHERITA PIZZA BREAD £10.95**

*HOMEMADE MARGHERITA PIZZA SLICES*

## **MY FIRST STEAK CHALLENGE £14.95**

*4oz FILLET STEAK,*

**COOKED PINK OR FOR WELL-DONE, PLEASE ASK**

*ONCE COMPLETED, YOU'LL GET YOUR NAME UP  
ON THE WALL OF MY FIRST STEAK CHAMPIONS*

## **SUNDAY ROAST £14.95**

**ONLY SERVED SUNDAYS 12-3PM**

*CHOOSE FROM SIRLOIN OR BACON-WRAPPED CHICKEN,  
SERVED WITH ALL THE TRIMMINGS*

**SIRLOIN COOKED PINK OR FOR WELL-DONE, PLEASE ASK**

## **ICE CREAM PARLOUR**

*2 SCOOPS OF VANILLA ICE CREAM*

*WITH YOUR CHOICE OF SAUCE & TOPPINGS*

**INCLUDED IN THE PRICE OF YOUR YOUNG FALCONER'S MEAL**

### **SAUCES**

*CHOCOLATE*

*BISCOFF*

*STRAWBERRY*

### **TOPPINGS**

*MARSHMALLOWS*

*OREO CRUMBS*

*BISCOFF CRUMBS*

# **THE FALCON STEAKHOUSE**

**ENTER AS A CUSTOMER, LEAVE AS A LOCAL**

**PRESENTS**

# **THE FALCON STEAK SHACK**

**GOT A SPECIAL OCCASION COMING UP?**

*WHY NOT BRING THE FALCON STEAK SHACK TO YOUR EVENT!*

TO STAY UP TO DATE &

TO FIND OUT MORE ABOUT OUR MOBILE

CATERING STEAK SHACK, PLEASE VISIT:

**[WWW.FALCONSTEAKHOUSE.COM/STEAK-SHACK](http://WWW.FALCONSTEAKHOUSE.COM/STEAK-SHACK)**

