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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

NIBBLES, STARTERS & MAINS
ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

NIBBLES	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Soy	SULPHITES
MARINATED OLIVES											
PAN-FRIED CHORIZO					Ø						
SUN-DRIED TOMATOES											
PITTA & HUMMUS		S							>		

STARTERS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Po sor	SULPHITES
CHEESY GARLIC BREAD		1									
PATE		•	1				•				1
BRIE WEDGES											(
CREAMED WILD MUSHROOMS		1			1						
CRISPY WINGS (PLAIN)			•				Ø				
BBQ WINGS	Ø	S	•								②
HOT WINGS			1								
SWEET CHILLI WINGS		(1				Ø				Ø
GOATS CHEESE SALAD					Ø						•
STARTER PLATTER	Ø	Ø	Ø		Ø		②				Ø

MAINS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	O SOY	SULPHITES
CATCH OF THE DAY					Ø						
BUILD-A- DISPTER		PLE	ASE VI	SIT PAG	GE 2 FO	R BUIL	D-A-DI	SPTER	4 <i>L L E R G</i>	ENS	
BUILD-A- BURGER		PLE	ASE VI	SIT PA	GE 2 FC	R BUIL	D-A-BU	RGERA	LLERG	ENS	
BUTTERNUT SQUASH (VG)											
LOCAL LAMB RUMP					Ø						Ø

BUILD-A-MEAL (BURGER/DIPSTER) ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

	BUILD-A- MEAL	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Soy Soy	SULPHITES
	BRIOCHE BUN		Ø								•	
BCN	CIABATTA SLIPPER		Ø									
	GLUTEN FREE BUN									POPPY SEEDS		
∠	FILLET STEAK											
PAT	BEEF PATTY											
AT /	QUINOA & BEETROOT										Ø	
ME/	CHICKEN BURGER			Ø								
	GARLIC MAYO											
	CHIMICHURRI											②
CES	BBQ SAUCE	Ø						Ø				
SAU	MUSTARD-MAYO			Ø				Ø				
	SWEET CHILLI											
	BURGER SAUCE	(Ø				Ø				
	MATURE CHEDDAR					(
SES	STILTON SAUCE					lacktriangle						
CHEE	SMOKED APPLEWOOD					S						
	VEGAN CHEDDAR											
s	CARAMELISED RED ONIONS											(
PING	MUSHROOMS					Ø						
TOPE	COLESLAW			Ø				Ø				Ø
E 2	GHERKINS											
	SMOKED BACON											
S H	CHORIZO					Ø						
IDE	CHUNKY CHIPS / SKINNY FRIES		I	1		ALLEI	RGEN	FREE	1		ı	
1 S I	ONION RINGS		Ø		Ø							

STEAK SIDES

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

ALITIOUUTI EVEITI T TIEU							-				
REGULAR SIDES	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	OSOY SOY	SULPHITES
CHIMICHURRI											
GARLIC & HERB BUTTER					Ø						
PESTO ROASTED PLUM TOMATO								Ø			
CREAMED GARLIC & HERB WILD MUSHROOMS					Ø						
HOMEMADE SLAW			Ø				Ø				
DRESSED LEAVES							Ø				Ø
ONION RINGS		Ø		②							
GARDEN PEAS											
CHILLI BUTTER					Ø						
BUTTERED TENDERSTEM					0						
LARGE SIDES	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Soy	SULPHITES
CHUNKY CHIPS					ALLE	RGEN	FREE				
SKINNY FRIES					ALLE	RGEN	FREE				
LEEKS, KALE & CABBAGE GRATIN											
BUTTERED NEW POTATOES					1						
DAUPHINOISE POTATOES					Ø						
CARROT & SWEDE MASH					Ø						
STEAK SAUCES	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Pg sor	SULPHITES
CLASSIC STILTON					0						
CREAMY PEPPERCORN					Ø						Ø
REEF DRIDDING											

CONDIMENTS & YOUNG FALCONER'S MENU ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

CONDIMENTS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	O SOY	SULPHITES
TOMATO SAUCE											
MAYO			(
ENGLISH MUSTARD		Ø					Ø				
FRENCH MUSTARD											
WHOLEGRAIN MUSTARD							Ø				
DIJON MUSTARD											
BBQ SAUCE	Ø						②				
HOT SAUCE											
SWEET CHILLI											
ENGLISH MUSTARD MAYO		(S								
BALSAMIC GLAZE											
SALAD DRESSING							Ø				Ø
HORSERADISH			②				Ø				
CRANBERRY SAUCE											
MINT SAUCE											
YOUNG FALCONER'S MENU SERVED 12-7PM	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	OQ sov	SULPHITES
BATTERED COD		(Ø			Ø				Ø
PLAIN CHEESEBURGER		Ø	Ø		1		Ø			Ø	•
MARGHERITA PIZZA		Ø			•		Ø				•
40Z FILLET STEAK							Ø				Ø
KIDS ROAST BEEF DINNER			FOR	ROAST	OPTIO	NS, PLE	EASE VI	SIT PAC	GE 6	<u> </u>	
KIDS ROAST CHICKEN DINNER			FOR	ROAST	OPTIO	NS, PLE	EASE VI	SIT PAC	GE 6		

HOMEMADE DESSERT MENU & GARNISHES ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

DESSERTS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	€ Soy	SULPHITES
CHEESECAKE					Ø		ALLE	RGENS	MAY V	ARY,	
BROWNIE						PLEAS	SE SPE	AK TO A	MEMB	ER OF	STAFF
STICKY TOFFEE PUDDING		S	S		⊘			②			
BISCOFF BANOFFEE PIE											
VANILLA CRÈME BRÛLÉE		1			②						
LEMON POSSET		1			②						
AFFOGATO		1	Ø		Ø						
COCONUT TRUFFLE								Ø			
RASPBERRY TRUFFLE										Ø	
HAZLENUT TRUFFLE								Ø		Ø	
CRUMBLE	ALLE	RGEN	FREE, S	EE CUS	STARD 8	& ICE-C	REAM I	OR FU	RTHER	ALLERO	ÈENS
CUSTARD					Ø						
ICE-CREAM					②						
VEGAN ICE-CREAM											
GARNISHES	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Soy	SULPHITES
BISCOFF CRUMBS											
OERO CRUMBS		Ø			Ø					Ø	
CHOCOLATE SAUCE					Ø					Ø	
BISCOFF SAUCE											
STRAWBERRY SAUCE											
HOMEMADE SHORTBREAD											
HOMEMADE SHORTBREAD GLUTEN FREE					Ø						
MARSHMALLOWS BLACKBERRY COMPOTE											
HAZLENUT CRUMB											
COOKIE CRUMB											

SUNDAY LUNCH MENU

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

STARTERS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Soy Soy	SULPHITES
MARINATED OLIVES								•			
PAN-FRIED CHORIZO					•						
SUN-DRIED TOMATOES							S				•
PITTA & HUMMUS		Ø							Ø		

ROASTS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	Po soy	SULPHITES
BEEF											
LAMB			Αl	L MEA	TS A	RE AL	LERG	EN FR	EE		
CHICKEN											
BUTTERNUT											
YORKSHIRE PUDDING		②	②		⊘						
YORKSHIRE PUDDING GLUTEN FREE			Ø		Ø						
HONEY ROASTED PARSNIPS											
CREAMED LEEKS, KALE & SAVOY CABBAGE					•						
CARROT & SWEDE MASH											
ROAST POTATOES											
HOMEMADE REAL GRAVY											

TABLE EXTRAS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	OD SOY	SULPHITES
PIGS IN BLANKETS											
CAULIFLOWER CHEESE		⊘			•		Ø				
HOMEMADE VEGGIE GRAVY											

LUNCH SET MENU

ALTHOUGH EVERY PRECAUTION IS TAKEN TO KEEP OUR MEALS ALLERGEN ACCURATE, PLEASE BE AWARE THAT ALL ALLERGENS ARE HANDLED IN OUR KITCHEN

	MAINS	CELERY	GLUTEN	EGG	FISH	LACTOSE	MOLLUSCS	MUSTARD	NUTS	SESAME	OQ SOY	SULPHITES
	CIABATTA SLIPPER		>									
	GLUTEN FREE BUN									POPPY SEEDS		
2	DIPSTER MEAT											
PSTE	CHEDDAR CHEESE					S						
	VEGAN CHEESE											
ALCO	BEEF DRIPPING											
FA	(CHIMICHURRI)											
	(CARAMELISED REDS)											
	(HOMEMADE SLAW)			((
	BATTERED COD		S	1	((
	BRIOCHE BUN		(V	
	GLUTEN FREE BUN									POPPY SEEDS		
<u>~</u>	SMASH BEEF PATTY											
RGEF	QUINOA BURGER										(
BU	PATTY CHEDDAR											
	VEGAN											
	CHEESE DRESSED							Ø				
O	LEAVES HAM, EGG & CHIPS			Ø								
HEO	DRESSED							Ø				
(0	LEAVES STEAK EN FRITES (PLAIN)											
RITES												
N N	(CHIMICHURRI) STEAK EN											
A X	FRITES (GARLIC											
STE	BUTTER) DRESSED											
Ш	BUTTER)							②				⊘