

# LUNCH SET MENU

SERVED MONDAY-FRIDAY 12-2 PM (SATURDAY 12-3 PM)

1 COURSE £14.95 | 2 COURSE £19.95 | 3 COURSE £24.95

## STARTERS

### CHEESY GARLIC CIABATTA

*Melted cheddar & garlic butter served on toasted ciabatta*

### CREAMED WILD MUSHROOMS

*Served on toasted ciabatta & pesto*

### BREADED BRIE WEDGES

*Served with sweet chilli sauce*

## MAINS

### FALCON DIPSTER STEAK SANDWICH

*Locally farmed steak sandwich, triple cheese sauce, chunky chips & Falcon beef dripping*

*Comes with a choice of topping: **chimichurri**, **caramelised red onions** or **homemade slaw***

### HAND-BATTERED COD

*Chunky chips, garden peas & tartare*

### FALCON HOUSE BURGER

*Locally reared beef or quinoa & beetroot, mature cheddar or vegan cheddar. chunky chips & dressed leaves*

### LOCALLY FARMED HAM, EGGS & CHIPS

*Locally farmed ham & fried eggs, served with chunky chips & dressed leaves*

### STEAK EN FRITES (+£5 SURCHARGE)

*226G (8oz) sirloin, skinny fries with a choice of **chimichurri** or **garlic & herb butter**. Served pink, for well-done please ask*

## DESSERTS

### VANILLA CRÈME BRÛLÉE

*Delicate custard infused with Madagascan vanilla, caramelised & served with homemade shortbread*

*For gluten free alternative, please ask*

### LEMON POSSET WITH BERRY COMPOTE

*Chilled zesty lemon infused dessert, served with berry compote & homemade shortbread*

*For gluten free alternative, please ask*

## OAP SPECIAL

1 COURSE £8.95 | 2 COURSE £13.95 | 3 COURSE £18.95

*CHOOSE YOUR STARTERS OR DESSERTS FROM THE LIST ABOVE*

½ SIZE FISH & CHIPS

½ SIZE HAM, EGG & CHIPS

# MAIN MENU

SERVED LUNCHES MONDAY-SATURDAY  
EVENINGS 7 DAYS A WEEK

## NIBBLES

Mains may be served while nibbles are still on the table

MARINATED OLIVES £4.45

PAN-FRIED CHORIZO £4.45

GRILLED PITTA BREAD & HUMMUS £4.45

## STARTERS

CHEESY GARLIC CIABATTA £6.95

Melted cheddar & garlic butter served on toasted ciabatta

HOMEMADE SCOTCH EGG £8.95

Served with caramelised red onions & mustard-mayo

CREAMED WILD MUSHROOMS £8.95

Served on toasted ciabatta & pesto

BREADED BRIE WEDGES £8.95

Served with sweet chilli sauce

CRISPY CHICKEN WINGS £8.95

Choose your coating, **smokey BBQ**, **hot sauce** or **sweet chilli**. Served with garlic mayonnaise

HONEY-ROASTED GOATS CHEESE SALAD £8.95

Mixed marinated olives, figs, salad leaves, roasted nuts & aged balsamic vinegar

### THE FALCON RECOMMENDS

#### STARTER PLATTER FOR 2

Breaded brie wedges, crispy chicken wings, cheesy garlic ciabatta & pan-fried chorizo

£20.95

## MAINS

ROASTED COD FILLET £24.95

Tenderstem broccoli, crushed new potatoes, pea puree, creamed leeks-kale & savoy cabbage

LOCALLY FARMED LAMB RUMP (SERVED PINK) £27.95

Dauphinoise potatoes, carrot & swede mash, tenderstem broccoli & real homemade mint gravy

BUILD-A-DIPSTER £24.95

Fillet tail steak ciabatta sandwich, Falcon beef dripping, choice of sauce, cheese, side & toppings

BUILD-A-BURGER £19.95

Home-reared **beef**, breaded **chicken** or, **quinoa & beetroot**, choice of sauce, cheese, side & toppings

GARLIC MAYO  
CHIMICHURRI  
SMOKEY BBQ  
MUSTARD-MAYO  
SWEET CHILLI  
BURGER SAUCE

1 SAUCE

MATURE CHEDDAR  
TRIPLE CHEESE SAUCE  
STILTON SAUCE  
SMOKED APPLEWOOD  
VEGAN CHEDDAR

1 CHEESE

CARAMELISED RED ONIONS  
MUSHROOMS  
COLESLAW  
GHERKINS  
SMOKED BACON  
SLICED TOMATO

2 TOPPINGS

CHUNKY CHIPS  
SKINNY FRIES  
MACARONI & TRIPLE CHEESE GRATIN  
ONION RINGS (6)

1 SIDE

All service charges go directly to the staff on shift & our chosen charities | Wifi password: steaktastic  
Let a member of staff know about any special occasions or dietary requirements

# STEAK LIST

SERVED LUNCHESES MONDAY - SATURDAY  
EVENINGS 7 DAYS A WEEK

CAJUN ROASTED BUTTERNUT SQUASH WEDGE (VG) £19.95

HONEY-ROASTED GOATS CHEESE (V) £19.95

8oz (226g) SIRLOIN £29.95

14oz (397g) SIRLOIN £34.95

12oz (340g) RIBEYE £33.95

16oz (454g) RIBEYE £38.95

7oz (198g) FILLET £34.95

10oz (287g) FILLET £39.95

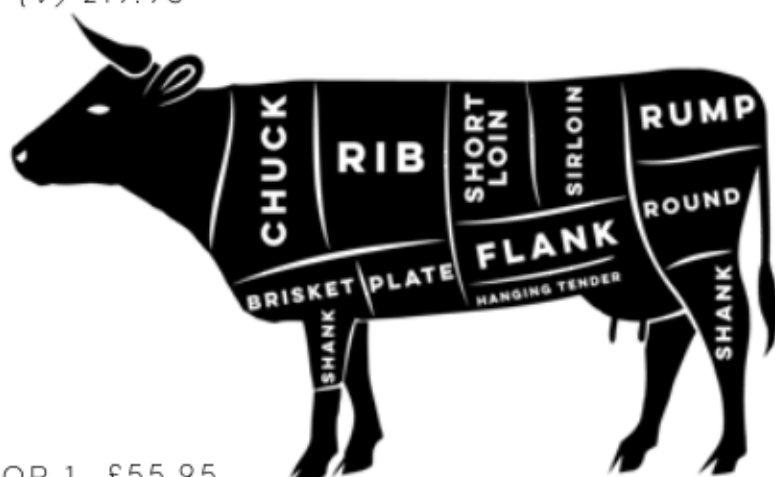
24oz (680g) T-BONE £38.95

10oz (284g) RUMP £29.95

16oz (454g) RUMP £36.95

32oz (907g) RUMP CHALLENGE FOR 1 £55.95

32oz (907g) TOMAHAWK CHALLENGE FOR 1 £59.95



## REGULAR SIDES

CHOOSE 2 REGULAR SIDES

DRESSED SALAD LEAVES

GARDEN PEAS

PESTO ROASTED PLUM TOMATO

GARLIC & HERB BUTTER

HOMEMADE ONION RINGS (3)

HOMEMADE SLAW

CREAMED WILD MUSHROOMS

BUTTERED TENDERSTEM

CHARRED CHILLI BUTTER

CHIMICHURRI

(A HERB MARINADE)

## LARGE SIDE

CHOOSE 1 LARGE SIDE

CHUNKY CHIPS

SKINNY FRIES

LEEKS, KALE &  
CABBAGE GRATIN

BUTTERED NEW POTATOES

DAUPHINOISE POTATOES

CARROT & SWEDE MASH

MACARONI &  
TRIPLE CHEESE GRATIN

## SAUCES

£3.95

CLASSIC STILTON

CREAMY PEPPERCORN

TRIPLE CHEESE SAUCE

FALCON BEEF DRIPPING

## TABLE EXTRAS

£5.45

ONION RINGS  
TO SHARE (6)

BREADED SCAMPI (5)

MACARONI & TRIPLE  
CHEESE GRATIN

## THE FALCON'S FAVOURITE

# SHARING 18oz (510g) CHATEAUBRIAND STEAK FOR 2

This is a single sliced sharing joint, cut from the fillet tenderloin.

**Served pink** (for well-done cooking please ask, this steak cannot be cooked 2 ways)

Any 2 starters or nibbles

Served with 4 regular sides, 2 large sides & 2 sauces.

Finished off with any 2 desserts

THIS IS A SHARING MEAL FOR 2

£109.95

# DESSERT LIST

## SAM'S CHOCOLATE TART £8.95

*Served with Farmhouse vanilla ice cream*

## BISCOFF BANOFFEE PIE £8.95

*Bananas, cream & thick caramel sauce combined with a Biscoff biscuit base*

*Served with Farmhouse vanilla ice cream*

## NEW YORK STYLE CHEESECAKE £8.95

*Baked vanilla cheesecake, served with homemade berry compote & Farmhouse vanilla ice cream*

## STICKY TOFFEE PUDDING £8.95

*Soft and sweet date cake with hazelnut crumbs soaked in warm toffee sauce*

*Served with Farmhouse vanilla ice cream*

## FALCON'S CRUMBLE OF THE MONTH £8.95

*Please ask your server about this month's crumble flavour*

*Gluten & lactose free. For dairy free alternative, please ask*

*Served warm with your choice of, Custard or Farmhouse vanilla ice cream*

## LEMON POSSET £8.95

*Chilled dessert with a velvety texture, infused with zesty lemon*

*Served with berry compote & homemade shortbread. For gluten free alternative, please ask*

## VANILLA CRÈME BRÛLÉE £8.95

*Delicate custard infused with real Madagascan vanilla beans & caramelised*

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

## AFFOGATO £7.95

*Double espresso poured over 2 scoops of Farmhouse vanilla ice cream*

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

## TAKEAWAY DESSERT MENU

*Feeling full? Can't stay? Then take it away!*

### SINGLE SLICE DESSERTS

*All single slices £5.95 each*

BISCOFF BANOFFEE PIE

NEW YORK BAKED CHEESECAKE

STICKY TOFFEE PUDDING

### BOX 'O' BEAUTS

£15

MIX AND MATCH ANY 3  
SINGLE SLICE DESSERTS  
TO CREATE YOUR  
ULTIMATE BEAUT!

**BRING A SLICE OF THE FALCON HOME, PERFECT FOR THOSE MISSING OUT!**

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