## 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 BBO

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

# STEAK LIST SERVED LUNCHES MONDAY-SATURDAY EVENINGS 7 DAYS A WEEK

CAJUN ROASTED BUTTERNUT SQUASH WEDGE (VG) £19.95

HONEY-ROASTED GOATS CHEESE (V) £19.95

(226<sub>G</sub>) SIRLOIN £29.95 8 oz 14 oz (397g) SIRLOIN £34.95 12oz (340g) RIBEYE £33.95 16oz (454g) RIBEYE £38.95 7oz (198g) FILLET £34.95 10 oz (287<sub>G</sub>) FILLET £39.95 24oz (680g) T-BONE £38.95 £29.95 10 oz (284g) RUMP 16oz (454g) RUMP £36.95

RIB LANK RUMP ROUND FLANK RUMP ROUND WATER PLATE HANGING TENDER

£59.95

320z (907a) RUMP CHALLENGE FOR 1 £55.95 320z (907a) TOMAHAWK CHALLENGE FOR 1

# 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 180Z (5106) 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!