

SUNDAY LUNCH MENU

SERVED SUNDAY LUNCH 12 - 3:15 PM

SUNDAY ROASTS

30-DAY AGED SIRLOIN

Served pink (for well-done please ask)

£27.95

Upgrade to our 30-day aged Fillet for an extra £6

LAMB RUMP

Served pink (for well-done please ask)

£27.95

BACON-WRAPPED CHICKEN BREAST

Tender chicken wrapped in local bacon

£23.95

ROASTED BUTTERNUT WEDGE

Butternut squash, served with gluten free vegetarian gravy

£21.95

ALL ROAST OPTIONS COME WITH-

Homemade Yorkshire pudding (gluten free available),

honey-roasted parsnips, creamed leeks, kale & savoy cabbage,

carrot & swede mash, roasted potatoes & real homemade gravy

TABLE EXTRAS

YORKSHIRE PUDDING

Homemade Yorkshire pudding

(GLUTEN FREE AVAILABLE)

£2.95

EXTRA VEGETABLES

Medley of all of our vegetables

£4.95

ROAST POTATOES (5)

Crispy local Maris Piper potatoes

£4.95

PIGS IN BLANKETS (GF)

4 chipolatas wrapped in local bacon

£4.95

CAULIFLOWER CHEESE

Roasted in our triple cheese sauce

£4.95

EXTRA REAL GRAVY

Ask your server for more at any time

£FREE

THE FALCON RECOMMENDS

THE SUNDAY BEST

Presenting the ultimate Sunday roast experience

Our signature roast sharing platter for 2 people

A farm-to-fork feast featuring three of our Sunday meat specialities:

30-day aged Sirloin (served pink)

Bacon-wrapped chicken breast

Lamb rump (served pink)

Why not upgrade your Sirloin of beef to our Fillet of beef for an extra £6

*Accompanied by 2 homemade Yorkshire puddings (gluten free alternative available),
roasted potatoes, honey-roasted parsnips, creamed leeks, kale & savoy cabbage,
carrot & swede mash, cauliflower cheese, pigs in blankets & plenty of homemade gravy*

Conclude your exceptional roast experience with any 2 of our
homemade desserts, included in the price

THIS IS A SHARING MEAL FOR 2

£74.95

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

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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