

# WELCOME TO THE FALCON STEAKHOUSE

We're so glad you chose to visit us. We use the finest cuts of carefully selected beef, hung for 28 days, including beef sourced from our family farm within only a few miles from our kitchen door. We hope you enjoy your time with us. If there's anything you need, please let one of our team know and we'll do our best to accommodate.

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## SIRLOIN

A great tender all rounder with a line of fat across the top

②

## RIBEYE

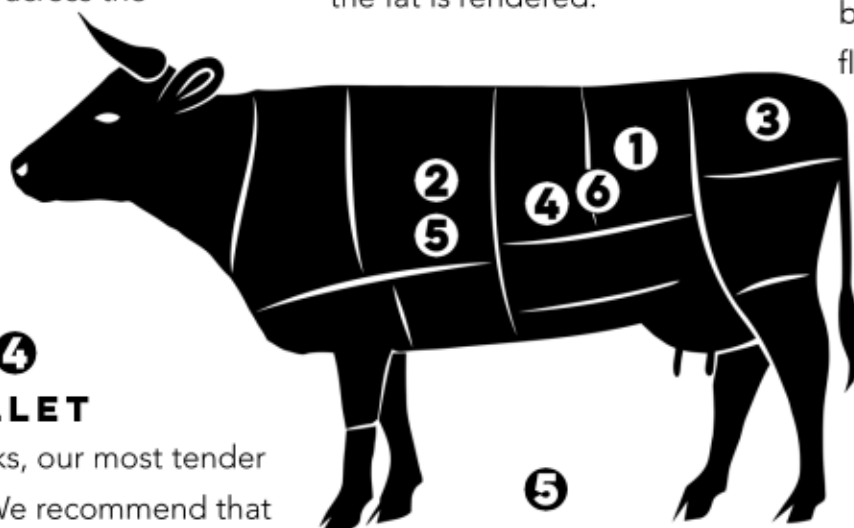
Marbled & flavoursome.

We recommend all Ribeyes cooked at least medium rare to make sure the fat is rendered.

③

## RUMP

A little firmer in texture but it's got bags of flavour and a great tasting steak.



④

## FILLET

The king of steaks, our most tender and lean steak. We recommend that our fillet steaks are cooked no more than medium.

⑤

## TOMAHAWK

Huge ribeye cooked on the bone, giving it even more flavour.

⑥

## T-BONE

Our chef's favourite, T-bone steaks are fillet on one side and sirloin on the other.

**OUR AWARD-WINNING CHEF TEAM RECOMMEND THAT ALL STEAKS ARE COOKED MEDIUM RARE FOR MAXIMUM FLAVOUR AND TENDERNESS.**

### RARE

A red centre and very soft, cooked to a temperature of between 50 and 54 degrees.

### MEDIUM RARE

Warm red centre with pink edges and firmer texture. Cooked to between 55 and 57 degrees

### MEDIUM

Pink centre, firm and cooked to between 60 and 63 degrees.

### MEDIUM WELL

A small amount of pink with grey/brown edges in the middle, cooked between 65 and 70 degrees.

### WELL DONE

Grey/brown throughout and cooked to above 70 degrees

# 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 red onion jam & 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***

*Choose your dip - **Garlic mayo** or **blue cheese dressing***

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*

FALCON DIPSTER £24.95

*Fillet tail steak ciabatta sandwich, triple cheese sauce, caramelised red onions,*

*English mustard-mayo, chunky chips & Falcon beef dripping*

DOUBLE SMASHED BEEF BURGER £20.95

*Burger sauce, melted cheese, red onion jam, sliced tomato, lettuce, gherkins, slaw & skinny fries*

BREADED CHICKEN BURGER £20.95

*BBQ sauce, melted cheese, sliced tomato, lettuce, slaw & skinny fries*

QUINOA & BEETROOT BURGER £19.95

*Sweet chilli sauce, vegan cheddar, sliced tomato, dressed salad leaves & skinny fries*

CAJUN ROASTED BUTTERNUT SQUASH WEDGE £19.95

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

*All service charges go directly to the staff on shift & our chosen charities | Wifi password: steaktastic*

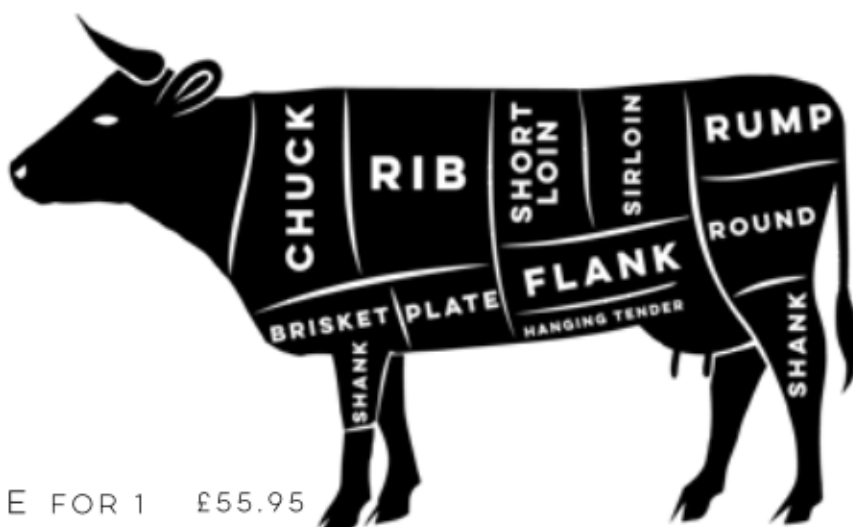
*Let a member of staff know about any special occasions or dietary requirements*

# STEAK LIST

SERVED LUNCHESES MONDAY-SATURDAY  
EVENINGS 7 DAYS A WEEK

ALL OUR STEAKS COME WITH  
2 REGULAR SIDES & 1 LARGE SIDE

7oz	(198g)	FILLET	£34.95
10oz	(287g)	FILLET	£39.95
10oz	(284g)	SIRLOIN	£30.95
14oz	(397g)	SIRLOIN	£34.95
10oz	(284g)	RUMP	£29.95
16oz	(454g)	RUMP	£36.95
12oz	(340g)	RIBEYE	£33.95
16oz	(454g)	RIBEYE	£38.95
24oz	(680g)	T-BONE	£38.95
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  
PESTO ROASTED PLUM TOMATO  
GARLIC & HERB BUTTER  
HOMEMADE ONION RINGS (3)  
HOMEMADE SLAW  
CREAMED WILD MUSHROOMS  
BUTTERED TENDERSTEM  
CHIMICHURRI  
(A HERB MARINADE)

## LARGE SIDE

CHOOSE 1 LARGE SIDE

CHUNKY CHIPS  
SKINNY FRIES  
BUTTERED NEW POTATOES  
DAUPHINOISE POTATOES  
CARROT & SWEDE MASH  
LEEKS, KALE &  
CABBAGE 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 fresh raspberries, farmhouse vanilla ice-cream & a punch raspberry gel*

## **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

*Dairy free, chilled dessert with a velvety texture, infused with zesty lemon*

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

## **FALCON'S CRÈME BRÛLÉE OF THE MONTH** £8.95

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

*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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