

W E L C O M E T O T H E F A L C O N S T E A K H O U S E



THE FALCON

Steak House

We're so glad you chose to visit us.

We use the finest locally sourced meats, 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.

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)

£27.9

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 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

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

£79.95

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 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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WINE & DRINKS LIST

SOFT DRINKS

Served with ice & garnish unless stated*

COCA-COLA	£4.45
DIET COKE	£4.45
COKE ZERO	£4.45
SCHWEPES LEMONADE	£4.45
ORANGE JUICE	£4.00
APPLE JUICE	£4.00
APPLETISER	£3.95
ELDERFLOWER PRESSÉ	£3.95
APPLE & RASPBERRY J2O	£3.95
ORANGE & PASSIONFRUIT J2O	£3.95
FRUITSHOOT*	£1.50
LAGER MADRI 4.6% CRISP GOLDEN PREMIUM LAGER	PINT £5.95
PRAVHA 4.0% LIGHT TASTING PILSNER	£5.75
CIDER THATCHERS HAZE 4.5% CLOUDY, REFRESHING CIDER	PINT £4.95
THATCHERS GOLD 4.8% REFRESHING MEDIUM DRY CIDER	£4.95
STOUT GUINNESS 4.1% IRISH PREMIUM STOUT	PINT £5.95
ALE BLOODY NORA 4.7% LIGHTLY SPARKLING ORANGE IPA	PINT £5.10
MAIDEN VOYAGE 4.0% TRADITIONAL AMBER BITTER	£4.00

RED WINES

	125ml	175ml	250ml	75cl
MERLOT, JACK RABBIT CHILE - 12.5% ABV	£4.10	£5.50	£7.70	£22.00
SHIRAZ, JACK RABBIT CHILE - 12.5% ABV	£4.10	£5.50	£7.70	£22.00
MALBEC, LA BONITA ARGENTINA - 14% ABV	£4.50	£6.40	£8.80	£26.00

WHITE WINES

	125ml	175ml	250ml	75cl
CHARDONNAY, JACK RABBIT SOUTH AFRICA - 11% ABV	£4.10	£5.50	£7.70	£22.00
PINOT GRIGIO, JACK RABBIT ITALY - 11.5% ABV	£4.10	£5.50	£7.70	£22.00
SAUVIGNON BLANC, PENNY LANE NEW ZEALAND - 12.2% ABV	£5.50	£7.50	£10.50	£31.00

ROSE WINES

	125ml	175ml	250ml	75cl
WHITE ZINFANDEL, JACK RABBIT CALIFORNIA - 10.5% ABV	£4.10	£5.50	£7.70	£22.00
PINOT BLUSH, DELLE VENEZIE ITALY - 12% ABV	£4.50	£6.40	£8.80	£26.00

SPARKLING WINE

PROSECCO, FRIZZANTE ITALIA ITALY - 11.5% ABV				200ml £6.50
PROSECCO SPUMANTE, ROMEO ITALY - 11.5% ABV				75cl £28.00
ROSÉ SPUMANTE, JULIET ITALY - 10.5% ABV				75cl £28.00

NOW & LOW ZONE

	ABV%	£
GUINNESS 0.0 IRISH PREMIUM ALCOHOL-FREE STOUT	0.0%	£5.10
PERONI NON-ALCOHOLIC LAGER 330ML NASTRO AZZURRO SENZA ALCOL	0.0%	£3.95
CLEAR HEAD NON-ALCOHOLIC IPA 330ML MENTAL HEALTH MOVEMENT IPA	0.5%	£3.95
DOOMBAR ZERO 500ML BALANCED & MOREISH AMBER ALE	0.0%	£4.50
THATCHERS ZERO 500ML GOLDEN, MEDIUM DRY ALCOHOL-FREE CIDER	0.0%	£4.70
FREIXENET NO-SECCO 200ML PROSECCO WITHOUT THE ALCOHOL	0.0%	£4.95

TO SEE OUR EXTENSIVE WINE & DRINKS LIST
PLEASE SPEAK TO YOUR SERVER