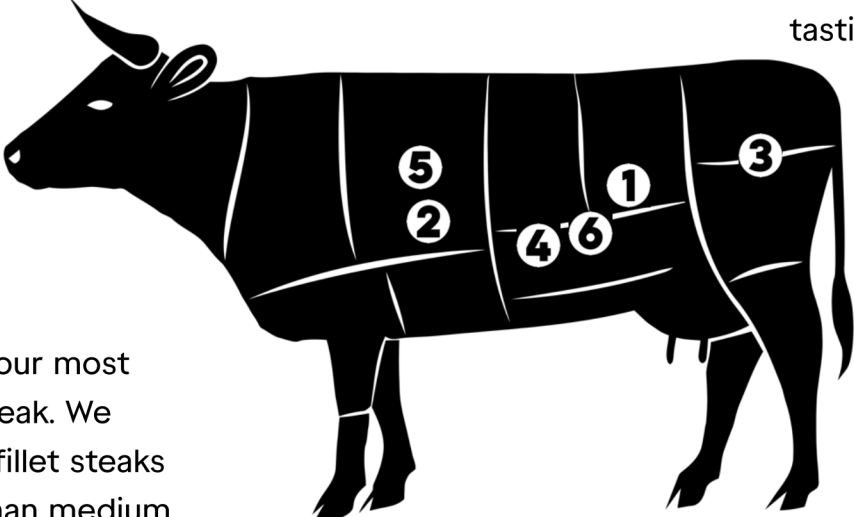


WELCOME TO THE FALCON STEAKHOUSE

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.



1
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 EVENINGS 7 DAYS - A - WEEK

NIBBLES

GRILLED PITTA & HUMMUS £4.45

MARINATED OLIVES £4.45

SOURDOUGH & BALSAMIC OIL £4.45

PAN-FRIED CHORIZO £4.45

TOMATO BRUSCHETTA £5.95

CHEESY GARLIC CIABATTA £6.95

STARTERS

CREAMED WILD MUSHROOMS £8.95

Served with pesto on toasted ciabatta

BREADED BRIE WEDGES £8.95

Served with sweet chilli sauce

BEEF CROQUETS £8.95

*Served with a choice of **triple cheese sauce** or **falcon beef dripping***

CRISPY CHICKEN WINGS £8.95

*Choose your coating - **Smokey BBQ**, **hot sauce** or **sweet chilli***

*Choose your dip - **Garlic mayo**, **blue cheese dressing** or **Sriracha mayonnaise***

HOMEMADE SCOTCH EGG £9.95

Served with red onion jam & mustard-mayo

BUTTERNUT SQUASH £9.95

Whipped feta, pesto dressing, pomegranate seeds

HONEY-ROASTED GOATS CHEESE SALAD £9.95

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

MAINS

FALCON DIPSTER STEAK SANDWICH £22.95

Grilled steak ciabatta sandwich, topped with triple cheese sauce, red onion jam & English mustard-mayo.

Served with chunky chips & Falcon beef dripping

HAND-BATTERED COD £20.95

Pea purée, chunky chips & tartare

LOCALLY FARMED LAMB RUMP (SERVED PINK) £27.95

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

DOUBLE SMASHED BEEF BURGER £20.95

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

CRISPY CHICKEN BURGER £20.95

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

CARROT & LENTIL BURGER £17.95

Sweet chilli sauce, melted cheese, red onion jam, sliced tomato, lettuce, gherkins, slaw & skinny fries

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

All service charges go directly to the staff on shift & our chosen charities

Wifi password: steaktastic

STEAK LIST

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

7oz	(198G)	FILLET	£35.95
10oz	(287G)	FILLET	£39.95
10oz	(284G)	SIRLOIN	£31.95
14oz	(397G)	SIRLOIN	£35.95
16oz	(454G)	RUMP	£36.95
12oz	(340G)	RIBEYE	£33.95
16oz	(454G)	RIBEYE	£39.95
24oz	(680G)	T-BONE	£38.95
32oz	(907G)	RUMP CHALLENGE FOR 1	£49.95
32oz	(907G)	TOMAHAWK CHALLENGE FOR 1	£55.95

STEAK RECOMMENDATIONS

FOR STEAK DESCRIPTIONS &
COOKING RECOMMENDATIONS,
PLEASE SEE THE FRONT PAGE

REGULAR SIDES

First 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

Now choose 1 large side

CHUNKY CHIPS
SKINNY FRIES
DAUPHINOISE POTATOES
CHORIZO, 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 (6)
MACARONI & TRIPLE
CHEESE GRATIN

THE FALCON'S FINEST

SHARING 18oz (510g) CHATEAUBRIAND STEAK FOR 2

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

(this steak cannot be cooked 2 ways)

Served Pink

Any 2 starters or nibbles

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

Finished off with any 2 desserts to dine-in or takeaway

THIS IS A SHARING 3-COURSE MEAL FOR 2

£119.95

DESSERT LIST

DINE-IN DESSERTS THE PERFECT WAY TO FINISH OFF YOUR FALCON EXPERIENCE

BISCOFF BANOFFEE PIE £8.95

*Bananas, cream & thick caramel sauce combined with a Biscoff biscuit base
Served with farmhouse vanilla ice cream*

S'MORES BROWNIE £8.95

*Biscuit based chocolate brownie topped with roasted marshmallow
Served with farmhouse vanilla ice cream*

MINI EGG CHEESECAKE £8.95

*Chocolate cheesecake topped with crushed mini eggs
Served with 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*

APPLE & RASPBERRY CRUMBLE £8.95

*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 a gluten free alternative, please ask*

PASSIONFRUIT & MANGO CRÈME BRÛLÉE £8.95

Served with homemade shortbread. For a 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 DESSERTS FEELING FULL? CAN'T STAY? THEN TAKE IT AWAY!

BISCOFF BANOFFEE PIE £6.95

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

S'MORES BROWNIE £6.95

Biscuit based chocolate brownie topped with roasted marshmallow

MINI EGG CHEESECAKE £6.95

Chocolate cheesecake topped with crushed mini eggs

STICKY TOFFEE PUDDING £6.95

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

BOX 'O' BEAUTS £20.00

Mix and match any 3 of our takeaway desserts to create your ultimate beaut!

YOUNG FALCONER'S MENU

AGED 12 & UNDER

MONDAY - SATURDAY 12-9PM & SUNDAY 5-9PM

Please see our Sunday Roast menu for our Sunday Young Falconer's options

MAINS

Choose garden peas or dressed leaves & a side of skinny fries, chunky chips or garlic bread

HAND-BATTERED COD £10.95

Fresh cod in a crispy batter

PLAIN CHEESEBURGER £10.95

Single smash patty, topped with mature cheddar

MARGHERITA PIZZA BREAD £10.95

Homemade margherita pizza slices

MAC & CHEESE £10.95

Macaroni & homemade triple cheese sauce

MY FIRST STEAK CHALLENGE £14.95

114g (4oz) fillet steak, cooked pink (for well-done, please ask)

Once completed you'll get your name up on the wall of 'my first steak' champions

DESSERTS

ICE CREAM PARLOUR £4.95

2 scoops of vanilla ice cream

With your choice of sauce & toppings

SAUCES

Chocolate

Biscoff

Strawberry

TOPPINGS

Marshmallows

Oreo crumbs

Biscoff crumbs

TAKEAWAY DESSERTS

Feeling full? Can't Stay? Then take it away!

See our homemade dessert menu for all takeaway options