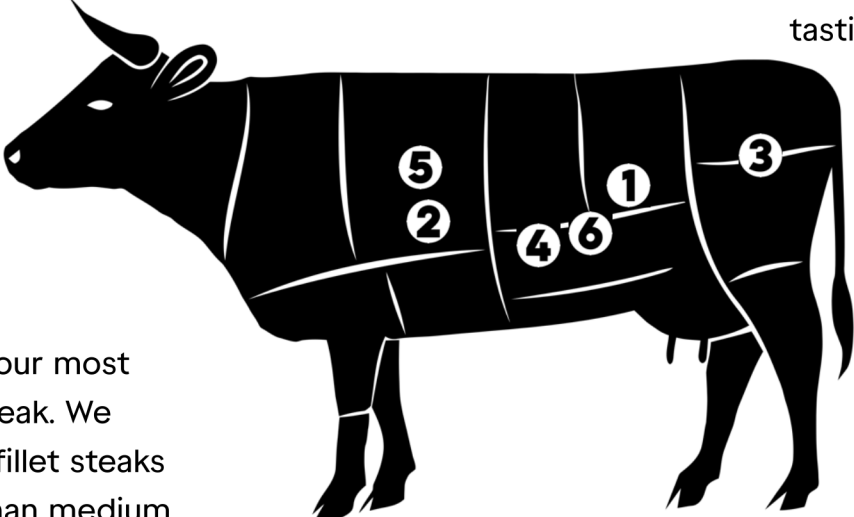


# WELCOME TO THE FALCON STEAKHOUSE

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 MONDAY - FRIDAY 12-2PM (SATURDAYS 12-3PM)

## NIBBLES

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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

*ADD A BOWL OF SKINNY FRIES OR CHUNKY CHIPS TO ANY STARTER FOR ONLY £3.95*

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BEEF CROQUETTES £8.95

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

CREAMED WILD MUSHROOMS £8.95

*Served with pesto on toasted ciabatta*

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, 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*

## SIGNATURE DISHES

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FALCON DIPSTER STEAK SANDWICH £15.95

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

*Served with chunky chips & Falcon beef dripping*

STEAK FRITES £22.95

*226G (8oz) sirloin, skinny fries with a choice of chimichurri, garlic & herb butter or creamy peppercorn sauce*

*Served pink, for well-done please ask*

## PUB CLASSICS

£14.95 EACH

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HAND-BATTERED COD

*Garden peas, chunky chips & homemade tartare*

DOUBLE SMASHED BEEF BURGER

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

CRISPY CHICKEN BURGER

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

CARROT & LENTIL BURGER

*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

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### 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!

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### 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

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### 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

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### ICE CREAM PARLOUR £4.95

*2 scoops of vanilla ice cream*

*With your choice of sauce & toppings*

#### SAUCES

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Chocolate

Biscoff

Strawberry

#### TOPPINGS

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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