



# THE FALCON HOTEL

## Summer Menu 2024

### Starters

#### **Soup of the Day £8.25**

Freshly baked bread  
(celery, gluten)

#### **Beetroot, Gin & Dill Cured Loch Duart Salmon £14.50**

Pickled cucumber, sourdough crisp, baby leaves,  
Parisienne apple & chive oil  
(gluten, fish)

#### **Parma Ham Wrapped Maple Figs £13.50**

Crumbled goats' cheese, pistachio, honey, balsamic  
reduction, basil & radicchio  
(milk, nuts, sulphur)

#### **Orange Braised Fennel £12.50**

Burrata, pomegranate, roast grapefruit, red chicory,  
micro coriander & herb oil  
(milk, sulphur)

#### **Moules Marinière £12.50 / £19.95**

Garlic & white wine cream sauce, grilled sourdough,  
crispy onions & pea shoots  
(celery, fish, gluten, milk, molluscs, sulphur)

#### **Grilled Asparagus £12.50**

Poached egg, lightly curried hollandaise, English  
muffin & pea shoots  
(eggs, gluten, milk, mustard, sulphur)

### Mains

#### **King Prawn or Chicken Caesar Salad £23.95 / £20.95**

Croutons, anchovies, crisp baby gem, parmesan, Caesar  
dressing & pea shoots  
(celery, eggs, fish, gluten, milk, mustard)

#### **Butternut Squash, Chickpea, Coconut & Spinach Tagine £21.95**

Pomegranate & coriander couscous, grilled pak choi &  
lime yoghurt  
(celery, gluten, milk)

#### **Seared Bavette Steak £25.95**

Frites, chimichurri, watercress, cherry tomatoes,  
crispy onions  
(celery, gluten, milk, mustard, sulphur)

#### **32 Day Dry Aged Sirloin Steak £37.00 (DBB Surcharge £8.99)**

Grilled cherry tomatoes, fries, garlic mushrooms &  
watercress  
(celery, eggs, gluten, milk, mustard, sulphur)

Add a sauce for £1.50

Peppercorn, Béarnaise, Stilton or Jus

#### **Slow Cooked Beef Ragu Tagliatelle £25.95**

Parmesan & basil  
(celery, eggs, gluten, milk, mustard, sulphur)

#### **Traditional Beer Battered Haddock Fillet £22.95**

Hand cut chips, minted petit pois, tartare sauce & lemon  
(fish, gluten, milk, sulphur)

#### **Pan Seared Gilt Head Bream £24.95**

Lemon & basil orzo pasta, roast cherry tomatoes,  
asparagus & sun blushed tomato pesto cream  
(celery, fish, gluten, milk)

#### **Grilled Halloumi, Roast Peach, Heritage Tomato & Mint Salad £21.95**

Toasted almonds, raspberry vinaigrette  
(celery, milk, nuts)

#### **Oven Roasted Gressingham Duck Breast £27.95**

Sweet potato fondant, baby leeks, tenderstem  
broccoli & orange glazed duck sauce  
(celery, milk, sulphur)

### Tap Bar Favourites

#### **The Falcon Three Egg Omelette £16.00**

Choose two options from;  
Cheese, ham, mushroom & smoked salmon.  
Served with salad garnish & hand cut chips  
Additional fillings £1.50  
(eggs, fish, gluten, milk, mustard, sulphur)

#### **Breaded Wholetail Scampi £17.95**

Hand cut chips, mushy peas, tartar sauce & lemon wedge  
(celery, crustaceans, eggs, fish, gluten, milk, molluscs, mustard,  
sulphur)

#### **The Falcon Club Sandwich £18.95**

Chicken, bacon, crisp baby gem, tomato, mayonnaise and  
boiled egg, served on toasted white or brown Hambleton  
bread with olives, salad garnish & hand cut chips  
(eggs, gluten, milk, mustard, sulphur)

#### **Classic Beef Burger £20.95**

Bacon, Monterey jack cheese, tomato, relish, mayonnaise,  
crisp gem, hand cut chips & gherkin  
(celery, eggs, fish, gluten, milk, mustard, sulphur)

\*\*\*

#### **Side Orders £5.00**

Hand Cut Chips | Fries | Mixed Salad |  
Mixed Seasonal Vegetables



# THE FALCON HOTEL

## Desserts

### **Passionfruit Cheesecake £10.00**

Pineapple & kiwi salsa, lemon sorbet, meringue  
(eggs, gluten, milk)

### **Red Velvet Brownie £10.50**

Honeycomb, raspberry gel & vanilla seed gelato  
(eggs, gluten, milk)

### **Strawberry & White Chocolate Pavlova £10.50**

Toasted almonds & mint  
(eggs, milk, nuts)

### **Dark Chocolate, Caramel & Pecan Mousse £10.50**

Praline  
(eggs, milk, nuts, sulphur)

### **Gelatos & Sorbets Selection £8.50**

(milk, eggs, nuts, sulphur)

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Vegan Cherry | Chocolate  
Sorbets – Lemon | Raspberry | Mandarin

### **Fine Cheese Selection | 3 Cheese: £13.00 | 5 Cheese: £17.00 (DBB Surcharge £3.00)**

Crackers, celery, grapes & onion chutney  
(celery, gluten, milk, sulphur)

### ***Hereford Hop***

Semi-Firm | Cows Milk | Herefordshire - Rich, buttery flavour with grassy and citrus notes

### ***Lancashire Bomb***

Crumbly | Cows Milk | Lancashire | Vegetarian - Creamy cheddar with full flavoured taste

### ***Colston Bassett Stilton***

Blue | Cows Milk | Nottinghamshire | Vegetarian - **This cheese is mature with good blueing and rich, deep, herbaceous flavours that linger on the palate**

### ***Brie de Meaux***

Soft | Cows Milk | France | Unpasteurized - Sweet, creamy taste with almond and mushroom undertones

### ***Vintage Red Leicester***

Hard | Cows Milk | Leicestershire - Savoury with a slight nutty edge that finishes smooth and rich