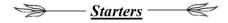


Served Monday to Saturday 11:30am – 2:30pm, 6:00pm-9:30pm, Served on Sunday from 6:00pm-9:30pm



Soup of the Day £7.95

freshly baked bread (celery, gluten, milk, eggs)

Slow Roast Beef & Guinness Croquette £13.50

Roast onion aioli, sourdough, watercress (gluten, sulphur, mustard, milk, eggs)

Seared King Scallops £17.50

Celeriac puree, pomegranate, parsnip crisps (celery, milk, shellfish, fish, gluten)

Butternut Squash & Sage Arancini £13.25

Pecorino cream, pinenuts & rocket (gluten, milk, eggs, nuts)

Smoked Duck, Feta, Blackberry Salad £14.95

Radicchio, cinnamon honey (sulphur, milk)



Breaded Wholetail Scampi £24.95

Hand cut chips, peas, tartar sauce & a lemon wedge (gluten, fish, shellfish, crustacean, eggs, milk, sulphur)

Slow Cooked Launde Lamb £24.50

Herb mash, braised red cabbage, honey parsnips & rich red wine jus (milk, sulphur, celery)

Tandoori Cod Loin £26.95

Bombay potatoes, pak choi, broccoli, onion bhaji, & lime coriander raita (milk, eggs, mustard, fish, gluten, celery, sulphur)

Wild Mushroom, Tarragon & Blue Cheese Tagliatelle £24.50

White wine, cream, rocket (gluten, eggs, milk, sulphur)

32 Day Dry Aged Bavette 'Flank' Steak £31.95

Fries, roast tomato, mushrooms & peppercorn sauce (gluten, mustard, sulphur, celery, milk)

Beetroot & Honey Risotto £24.50

Pumpkin seeds, feta (milk)

Classic Falcon Fish Pie £25.50

Peas & Broccoli

(fish, crustaceans, shellfish, milk, sulphur, celery)

Tap Bar Favourites —

The Falcon Club Sandwich £19.00

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

The Falcon Aged Beef Burger £21.00

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

Vegan Buttermilk Burger £19.00

Vegan cheese, vegan mayonnaise, crispy gem, gherkin & hand cut chips (celery, gluten, mustard, sulphur)

Side Orders £5.50

Hand Cut Chips | Fries | Mixed Salad

Sauces £2.50 — *Peppercorn | Jus | Stilton*





Apple Pear & Cinnamon Crumble £10.00

Vanilla seed gelato (gluten, milk, eggs, sulphur)

Blackberry & Almond Pavlova £10.00

Sweet cream, lemon balm (eggs, milk, nuts)

Lemon Meringue Pie £11.00

Raspberry gel (eggs, milk, gluten)

Gelatos & Sorbets Selection £9.00

(Choose from one, two or three scoops)
(milk, eggs, nuts, sulphur)

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Chocolate | Peach & Mascarpone Vegan Cherry | Vegan Vanilla

Sorbet – Lemon | Raspberry | Summer Fruits | Mandarin | Coconut

The Falcon Three Cheese Selection £14.50

Fig chutney, artisan crackers, celery, grapes & butter (celery, gluten, milk, sulphur, eggs)

(Choose three cheeses)

Rutland Red

Flaky | Pasteurised Red | Matured 6 Months - Sweet, nutty & caramelised in flavour

Lancashire Bomb

Crumbly | Cow's Milk | Lancashire | Vegetarian | Matured 24 Months - Creamy cheddar with full flavoured taste

Baron Bigod Brie

Smooth & Silky | Fen Farm Dairy, Suffolk – Delicate with a fresh citrusy centre

Butlers Secret Mature Cheddar

Pasteurised | Cow's Milk | Matured 14 Months - Creamy & versatile with full flavour

Long Clawson Stilton

Creamy & Crumbly | Vale of Belvoir, Leicestershire | Bold & tangy with a distinctive rich full flavour

A discretionary 10% gratuity is added to all lunch and dinner bills. Please ask a member of staff if you would like to amend or remove this and they will be happy to assist.