



THE FALCON
HOTEL

Falcon Menu

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

Starters

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)

Mains

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



— **Desserts** —

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