



Menus

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Bar Snacks

Set Lunch Menu

Afternoon Tea

Sample Sunday
Lunch Menu

BOOK YOUR TABLE HERE



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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 £9.00

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

Thai Salmon & Prawn Fishcake £13.50

Cucumber & spring onion salad,
smoked chilli jam & charred lime
(fish, crustaceans, sulphur, gluten, eggs)

Caesar salad £11.00

Chicken £13.50 or King Prawn £14.50

Croutons, crispy baby gem lettuce, parmesan,
anchovies, & Caesar dressing
(fish, gluten, eggs, milk, mustard, sulphur)

Marinated Burrata & Roast Peaches £13.25

Basil & cherry tomatoes, basil pesto, croutons,
rocket & herb oil
(nuts, gluten, milk, sulphur, eggs)

Pork Belly & Pistachio Terrine £13.50

Fig chutney, endive, sweet potato crisps
& toasted sourdough
(nuts, gluten, eggs, milk, mustard, sulphur, celery)

Mains

Breaded Wholetail Scampi £19.50

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

Garlic & Rosemary Marinated

Barnsley Launde Lamb Chop £27.50

Herb mash, asparagus, petit pois & minted jus
(milk, sulphur, celery, mustard)

Chicken Supreme £27.00

Wrapped in prosciutto, sautéed potatoes,
green beans, savoy cabbage & chive cream
(celery, milk, sulphur)

Pan Seared Seabass Fillet £25.00

Crispy chorizo, tomato gnocchi, spinach & salsa verde
(fish, gluten, milk, eggs, sulphur, celery, mustard)

Courgette, Lemon & Mint Risotto £21.00

Parmesan, crispy basil & rocket
(milk, sulphur, gluten)

32 Day Dry Aged 10z Sirloin Steak £38.00

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

Sauces £2.50

Peppercorn | Jus | Bearnaise |
Stilton & Hot Honey

Tap Bar Favourites

The Falcon Club Sandwich £19.00

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

The Falcon Aged Beef Burger £21.00

Bacon, Monterey jack cheese, tomato relish,
mayonnaise, crispy gem, hand cut chips & gherkin
(celery, eggs, fish, gluten, milk, nuts, 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 | Olives





THE FALCON HOTEL

Desserts

Chocolate & Orange Tart £10.00
Fresh raspberries & mandarin sorbet
(milk, eggs, sulphur)

Vanilla Seed Crème Brulée £9.50
Homemade shortbread
(milk, eggs, gluten)

White Chocolate & Raspberry Cheesecake £10.00
Raspberry gel & summer fruit sorbet
(gluten, milk, eggs, sulphur)

Sticky Toffee Pudding £10.00
Salted caramel sauce & vanilla seed gelato
(gluten, milk, eggs, sulphur)

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





THE FALCON HOTEL

Falcon Menu

Dairy Free

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 £9.00

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

Oak Smoked Salmon £13.50

Cucumber, fennel & apple salad, herb oil & croutes
(fish, sulphur)

Tempura Vegetables £12.25

Sweet chilli dip, red onion & cherry tomato salad
& rocket
(gluten, sulphur, mustard)

Mains

Garlic & Rosemary Marinated Barnsley Launde Lamb Chop £27.50

Herb mash, asparagus, petit pois & minted jus
(milk, sulphur, celery, mustard)

Chicken Supreme £27.00

Green beans, honey carrots, herb potatoes & rich jus
(celery, sulphur)

Pan Seared Seabass Fillet £25.00

Chive potatoes, tenderstem broccoli, spinach & herb oil
(fish, sulphur)

Courgette, Lemon & Mint Risotto £21.00

Herb oil & rocket
(milk, sulphur, gluten)

32 Day Dry Aged 10z Sirloin Steak £38.00

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

Vegan Buttermilk Burger £19.00

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

Tap Bar Favourites

The Falcon Three Egg Omelette £16.50

Choose two options from;
Ham, mushroom & smoked salmon
Served with salad garnish & hand cut chips
Additional fillings £1.50

The Falcon Club Sandwich £19.00

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

The Falcon Aged Beef Burger £21.00

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

Side Orders £5.50

Hand Cut Chips | Fries | Mixed Salad





THE FALCON HOTEL

Falcon Menu

Dairy Free

Desserts

Banana Sticky Toffee Pudding £10.50

Toffee sauce, vanilla gelato
(nuts, gluten)

Warm Chocolate Brownie £10.50

Raspberry gel, raspberry sorbet
(nuts)

Mixed Berry Pavlova £10.50

Fruit purée & vanilla seed gelato

Gelatos & Sorbets Selection £9.00 ***(Choose from one, two or three scoops)***

(gluten, nuts, sulphur)

Gelatos – Vegan Vanilla Seed | Vegan Cherry

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





THE FALCON HOTEL

Falcon Menu

Gluten Free

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 £9.00

Gluten free bread
(celery)

Grilled Asparagus £12.50

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

Oak Smoked Salmon £13.50

Horseradish cream, cucumber, fennel & apple
salad, & chive oil
(milk, fish, sulphur)

Caesar salad £11.00

Chicken £13.50 or King Prawn £14.50

Crispy baby gem lettuce, parmesan,
anchovies, & Caesar dressing
(fish, eggs, milk, mustard, sulphur)

Marinated Burrata & Roast Peaches £13.25

Basil & cherry tomatoes, basil pesto, rocket &
herb oil
(nuts, milk, sulphur, eggs)

Mains

Garlic & Rosemary Marinated Barnsley Launde Lamb Chop £27.50

Herb mash, asparagus, petit pois & minted jus
(milk, sulphur, celery, mustard)

Chicken Supreme £27.00

Wrapped in prosciutto, sautéed potatoes,
green beans, savoy cabbage & chive cream
(celery, milk, sulphur)

Grilled Seabass Fillet £25.00

Baby prawns, herb new potatoes, petit pois, tenderstem
broccoli & chive cream
(fish, milk, sulphur)

Courgette, Lemon & Mint Risotto £21.00

Parmesan, crispy basil & rocket
(milk, sulphur)

32 Day Dry Aged 10z Sirloin Steak £38.00

Chive new potatoes, grilled cherry tomatoes, garlic
mushrooms & watercress
(milk, sulphur, mustard, celery, eggs)

Tap Bar Favourites

The Falcon Three Egg Omelette £16.50

Choose two options from;
Cheese, ham, mushroom & smoked salmon
Served with salad garnish & new potatoes
Additional fillings £1.50

The Falcon Club Sandwich £19.00

Chicken, bacon, crispy baby gem, tomato,
mayonnaise & a boiled egg, served on toasted
gluten free bread, with olives, salad garnish &
new potatoes
(eggs, milk, sulphur, mustard)

The Falcon Aged Bun-less Beef Burger £21.00

Bacon, Monterey jack cheese, tomato relish,
mayonnaise, crispy gem, new potatoes & gherkin
(celery, eggs, fish, milk, nuts, mustard, sulphur)

Side Orders £5.50

Mixed Salad | Mixed Seasonal Vegetables





THE FALCON HOTEL

Falcon Menu

Gluten Free

Desserts

Warm Chocolate Brownie £10.50

Raspberry gel & raspberry sorbet
(nuts)

Strawberry & White Chocolate Pavlova £10.50

Toasted almonds & mint
(milk, eggs, nuts)

Citrus Posset £10.25

Meringue & mandarin sorbet
(milk, eggs, sulphur)

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, gluten free crackers, celery, grapes & butter
(celery, 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





THE FALCON HOTEL

Falcon Menu

Vegan

*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 £9.00

*Freshly baked bread
(celery, gluten)*

Roast Peach, Cherry Tomato & Basil Salad £12.25

*Pine nuts
(nuts, sulphur)*

Tempura Vegetables £12.50

*Sweet chilli dip, red onion & cherry tomato salad & rocket
(sulphur, gluten, mustard)*

Courgette, Lemon & Mint Risotto £10.95

*Herb oil & rocket
(nuts, celery, mustard)*

Mains

Vegan Buttermilk Burger £19.00

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

Courgette, Lemon & Mint Risotto £21.00

*Herb oil & rocket
(nuts, celery, mustard)*

Roasted Butternut Squash £22.50

*Stuffed with peppers, basil & breadcrumbs,
tenderstem broccoli, spinach & herb oil
(gluten, sulphur)*

Slow Roasted, Stuffed Bell Pepper £22.50

*Basil risotto, cherry tomato, spinach, rocket & red
onion salad with herb oil
(celery, gluten)*

Side Orders £5.50

Hand Cut Chips | Fries | Mixed Salad | Olives





THE FALCON HOTEL

Falcon Menu

Vegan

Desserts

Banana Sticky Toffee Pudding £10.50

*Toffee sauce, vegan vanilla gelato
(nuts, gluten)*

Warm Chocolate Brownie £10.50

*Raspberry gel, raspberry sorbet
(nuts)*

Strawberry Eton Mess £10.25

*Fruit purée & vanilla gelato
(gluten, milk, eggs, sulphur)*

Gelatos & Sorbets Selection £9.00 (Choose from one, two or three scoops)

(gluten, nuts, sulphur)

Gelatos – Vegan Cherry | Vegan Vanilla

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





THE FALCON HOTEL

Bar Snacks

Served Monday to Saturday 11:30am – 9:00pm, Served on Sunday 3:00pm – 9:00pm

Soup of the Day £8.75
with Freshly Baked Bread

for allergens, please ask a member of staff

Freshly Cut Sandwiches

Served with a fresh salad garnish & homemade coleslaw

- Roast Sirloin of Beef with Horseradish (c, ce, m, su, mu) **£13.50**
Mature Cheddar & Fig Chutney (ce,e,m,mu,c,su) **£12.00**
Egg Mayonnaise & Rocket (ce,e,m,mu) **£12.00**
Ham with Wholegrain Mustard Mayonnaise (ce,e,m,mu) **£12.50**
Coronation Chicken (ce,c,e,m,mu, su) **£12.50**
Prawn Marie Rose & Rocket (ce,cr,e,f,m,mo,mu,) **£13.00**
Tomato, Avocado & Mozzarella (ce,m,mu) **£12.50**
Crab, Avocado, Lemon & Chive Mayonnaise (ce, f, cr, m, ,u, e) **£13.50**

Jacket Potatoes

Served with a fresh salad garnish & homemade coleslaw

- Mature Cheddar & Fig Marmalade (su,e,m,so,c, ce, mu) **£13.00**
Coronation Chicken & Mango Chutney (c,m,mu,so,su) **£13.50**
Prawn Marie Rose (cr,e,f,m,mo,mu,so,su) **£14.00**

Side Order

- Hand Cut Chips **£5.50**
Fries **£5.50**
Mixed Salad **£5.50**

*We use local suppliers where possible, selecting only the best seasonal ingredients for all our menus.
Allergens contained in the dish: (celery, cereals, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts,
sesame seeds, soya, sulphur dioxide) Although dishes contain these allergens, some dishes may be able to be done
without, upon request, please ask waiting staff for more details.*

BACK TO MENUS





THE FALCON
HOTEL

Set Lunch Menu

Served Monday – Friday 11:30am – 2:30pm

Starters

Tomato, Basil, Mozzarella & Rocket Caprese Salad

Chive oil, basil pesto & pine nuts

Poached Salmon, Lemon & Chive Mousse

Cucumber, apple & fennel salad, sourdough & cress

Ham & Apple Terrine

Fig chutney, Melba toast, watercress & honey mustard dressing

Mains

Halloumi, King Prawn & Cherry Tomato Salad

Basil & chilli vinaigrette, croutons & herbs

Slow Cooked Launde Lamb Henry

Minted mash, peas à la française & lamb jus

Wild Garlic, Lime & Asparagus Tagliatelle

Cream sauce, parmesan & rocket

Desserts

Poached Rhubarb & Custard Pavlova

Garnished with mint

Warm Chocolate Brownie

Toffee sauce & pistachio gelato

Lemon Posset

Vanilla Shortbread

Two Courses £24.95

Three Courses £29.95

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 ass

BACK TO MENUS





THE FALCON HOTEL

Afternoon Tea Menu

– The Falcon Hotel's Traditional Full Afternoon Tea –

Please choose from our selection of English and fruit teas or a cafetière of freshly brewed coffee

Finger Sandwiches

Selection of Savoury Treats

Today's Selection of Mini Cakes

Fruit Scone with Jam & Clotted Cream

£25.00 Per Person

(A waiting time of around 20 minutes is possible, just enough time to relax and enjoy your cup of tea)



Chef's Menu of The Day

Smoked Salmon & Herb Mayonnaise Sandwich

Ham & Wholegrain Mustard

Mature Cheddar & Fig Chutney Sandwich

Avocado, Tomato & Mozzarella Sandwich

Cherry Tomato & Basil Tart
Chicken Parfait, Apple En Croute

Victoria Sponge
Chocolate Fudge Cake
Citrus Posset & Shortbread

Homemade Fruit Scones

By the Glass



Prosecco £8.25
Prosecco Rosé £8.45
Gremillet £14.00
Gremillet Rosé £14.50

By the Bottle



Prosecco £35.00
Prosecco Rosé £37.00
Gremillet £75.00
Gremillet Rosé £80.00
Veuve Cliquot £88.00





THE FALCON
HOTEL

Sample Sunday Lunch Menu

Tomato, Red Pepper & Basil Soup

Freshly baked bread

Pumpkin Ravioli

Basil pesto, feta & pea shoots

Pork Belly & Pistachio Terrine

Endive, fig chutney, sourdough & sweet potato crisps

Thai Salmon & Prawn Fishcake

Sweet chilli, cherry tomato & cucumber salad & charred lime



Grass Fed, 31 Day Dry Aged, Sirloin Beef

(served medium rare)

Roast Leg of Locally Reared Launde Lamb

(served medium rare)

Jimmy Butler's Roast Loin of Pork

All Roasts are served with Yorkshire puddings, roast potatoes, cheesy leeks, honey roast carrots & rich gravy

Hake Fillet

Roast new potatoes, chive cream & seasonal vegetables

Roast Butternut Squash & Sage Risotto



Warm Chocolate Brownie

Chocolate sauce & vanilla seed gelato

Raspberry & Pomegranate Eton Mess

Fresh raspberries & pomegranate gel

Sticky Toffee Pudding

Toffee sauce & vanilla seed gelato

Chef's Selection of Gelatos & Sorbet

Falcon Cheese Selection

Artisan crackers, celery, grapes & onion chutney



Two Courses £34.50

Three Courses £45.00

