



THE FALCON  
HOTEL

**Early Spring Menu - Gluten Free**

**Starters**

**Soup of the Day £8.25**

Gluten free bread  
(celery)

**Oak Smoked Pigeon Breast £12.50**

Celeriac purée, lambs lettuce & berry jus  
(celery, milk, sulphur)

**Dark Cherry & Duck Liver Meat Fruit £12.50**

Grilled toast & lambs lettuce  
(sulphur, milk)

**Baked Feta £12.50**

Honey, pistachios, sesame, rocket & herb oil  
(milk, sesame, nuts)

**Mains**

**Pan Seared Lambs Liver £23.00**

Pomme purée, crisp bacon, red wine braised shallots, kale &  
rich jus  
(sulphur, celery, milk)

**Pan Seared Seabass Fillet £26.00**

Thai red curry broth, noodles, grilled pak choi, cashews &  
coriander  
(nuts, sesame, fish, crustaceans, celery, eggs, sulphur, milk)

**Pork Tenderloin £26.00**

Rosemary & garlic hasselback potatoes, spiced apple purée,  
maple glazed baby carrots, tenderstem broccoli & cider reduction  
(mustard, celery, sulphur, milk)

**32 Day Dry Aged Sirloin Steak £36.00**

**(*DBB Surcharge £8.99*)**

*or*

**32 Day Dry Aged Minute Steak £26.00**

Served with

Café du Paris butter, grilled cherry tomatoes, new potatoes,  
garlic mushrooms & watercress  
(milk, sulphur)

Add a sauce for £1.50

Peppercorn, Bearnaise, Stilton or Jus

**Mussels with Garlic & Tomatoes £22.00**

White wine reduction, crusty grilled bread & micro coriander  
(fish, molluscs, sulphur, milk, celery, eggs)

**Oven Roasted Chicken Supreme £26.00**

Stuffed with sunblushed tomato & basil, spinach, herb mash,  
tenderstem broccoli, bacon & mushroom white wine cream sauce  
(Milk, sulphur, celery, mustard)

**Tap Bar Favourites**

**The Falcon Three Egg Omelette £15.00**

Choose two options from; cheese, ham, mushroom & smoked  
salmon.

Served with a salad garnish & new potatoes

Additional fillings £1.50

(fish, milk, eggs, sulphur, mustard)

**The Falcon Club Sandwich £17.95**

Chicken, bacon, lettuce, tomato, mayonnaise and boiled egg, served on  
toasted bread with olives, salad garnish & new potatoes  
(sulphur, milk, mustard, eggs)

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**Side Orders £5.00**

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



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## *Desserts – Gluten Free*

### **Vanilla Panna Cotta £10.00**

Berry compote, honeycomb & micro lemon balm  
(milk)

### **Warm Chocolate Brownie £9.50**

Raspberry gel & raspberry sorbet  
(nuts)

### **Mixed Berry Pavlova £9.50**

Fruit purée & vanilla gelato  
(eggs, milk)

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

(milk, eggs, nuts, sulphur)

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Vegan Cherry | Chocolate  
Sorbets – Lemon | Raspberry | Fruits of the Forrester

### **Fine Cheese Selection | 3 Cheese: £12.00 | 5 Cheese: £15.00 (DBB Surcharge £3.00)**

Gluten free 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