



Autumn Menu 2024 - Gluten Free

Starters

Soup of the Day £8.25

Gluten free bread
(celery)

Grilled Asparagus £12.50

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

Smoked Duck £14.25

Spiced duck, blackberry, radicchio & honey salad
(sulphur, eggs, mustard, milk)

Cherry & Juniper Venison Carpaccio £14.95

Raspberry, lemon balm, beetroot textures & pickled
onions
(sulphur, milk, mustard)

Seared King Scallops £15.25

Curried parsnip puree, crispy prosciutto,
pomegranate, micro coriander & tomato jam
(fish, crustations, sulphur, celery)

Mains

32 Day Dry Aged Sirloin Steak £37.00

(DBB Surcharge £8.99)

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

Add a sauce for £1.50

Peppercorn, Béarnaise, Stilton or Jus

32 Day Dry Aged Minute Steak £31.95

Café du Paris butter, roast cherry tomatoes on the
vine, herb potatoes, garlic mushrooms, watercress
(milk, celery, mustard, sulphur)

Suggested pairing: Bordeaux Superior Châteaux Dallau

Grilled Seabass Fillet £26.95

Herb new potatoes, minted petit pois, tender stem broccoli
& chive cream
(fish, milk, sulphur)

Spiced Braised Duck Leg £23.50

Herb mash, braised red cabbage, broccoli & rich jus
(milk, celery, mustard, sulphur)

Suggested pairing: St. Emillion Château Milon

Tandoori Monkfish £31.95

Bombay potatoes, coriander & lime yoghurt,
pak choi & pomegranate
(fish, milk, eggs, celery, mustard)

Suggested pairing: Verdejo Diez Siglos

Slow Cooked Pork Belly £26.95

Herb mash, caramelised apple puree, Romanesque
cauliflower, carrots & rich jus
(milk, eggs, celery, mustard, sulphur)

Suggested pairing: Reisling Turckheim Reserve

Tap Bar Favourites

The Falcon Three Egg Omelette £16.00

Choose two options from;
Cheese, ham, mushroom & smoked salmon.
Served with salad garnish & herb new potatoes

Additional fillings £1.50
(eggs, fish, milk, mustard, sulphur)

The Falcon Club Sandwich £18.95

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

Side Orders £5.00

Mixed Salad | Mixed Seasonal Vegetables

Bun-less Beef Burger £20.95

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



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Desserts

Warm Chocolate Brownie £9.95

Raspberry gel & raspberry sorbet
(nuts)

Winter berry & White Chocolate Pavlova £10.50

Toasted almonds & mint
(eggs, milk, nuts)

Blueberry Panna Cotta £10.50

Lemon jelly & micro mint
(milk, eggs,)

Amaretto & Vanilla Poached Pear £9.95

pear crisp & blackberry
(sulphur, milk)

Gelatos & Sorbets Selection £8.50

(Choose from 1, 2 or 3 scoops)

(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)

Gluten free crackers, celery, grapes & onion chutney
(celery, milk, sulphur)

Choose from:

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 - 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