



THE FALCON
HOTEL

Early Spring Menu

Starters

Soup of the Day £8.25

Freshly baked bread
(celery, gluten)

Lobster, Basil & Lemon Raviolo £14.50

Lobster bisque, tomato concasse, chive oil & red vein sorrel
(gluten, crustaceans, eggs, fish, milk, sulphur)

Dark Cherry & Duck Liver Meat Fruit £12.50

Grilled sourdough & lambs lettuce
(gluten, sulphur, milk)

Filo Wrapped Baked Feta £12.50

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

Oak Smoked Pigeon Breast £12.50

Celeriac purée, lambs lettuce, berry jus & sweet potato crisps
(celery, gluten, milk, sulphur)

Mains

Pan Seared Lamb's 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 & crab wonton
(gluten, nuts, sesame, fish, crustaceans, celery, eggs, sulphur, milk)

Herb Crusted Pork Tenderloin £26.00

Rosemary & garlic hasselback potatoes, spiced apple purée, maple glazed baby carrots, tenderstem broccoli & cider reduction
(gluten, 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, fries, garlic mushrooms & watercress
(gluten, milk, sulphur)

Add a sauce for £1.50

Peppercorn, Bearnaise, Stilton or Jus

Layered Beetroot & Sweet Potato Wellington £23.00

Celeriac purée, confit potatoes, tenderstem broccoli, crispy leeks & almonds
(gluten, milk, nuts, eggs)

Side Orders £5.00

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

Mussels with Chorizo, Garlic & Tomatoes £22.00

White wine reduction, crusty grilled sourdough, crispy onions & micro coriander
(fish, molluscs, gluten, sulphur, milk, celery, eggs)

Oven Roasted Chicken Supreme £26.00

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

Butternut Squash, Sage & Ricotta Lasagne £23.00

Rich tomato arriabiatta sauce, garlic crostini & rocket
(milk, eggs, celery, gluten, sulphur, 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 & hand cut chips
Additional fillings £1.50
(fish, milk, eggs, sulphur, gluten, mustard)

Breaded Wholetail Scampi £17.75

Hand cut chips, mushy peas, tartare sauce & lemon wedge
(gluten, milk, fish, eggs, sulphur, crustaceans, molluscs)

The Falcon Club Sandwich £17.95

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

Seared Steak Ciabatta £20.00

Chipotle mayonnaise, crispy onions & chimichurri
Served with Cajun fries and salad garnish
(gluten, eggs, sulphur, mustard, milk)



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Desserts

Pistachio & White Chocolate Tiramisu £10.00

Raspberry dust & meringue
(gluten, nuts, eggs, milk, sulphur)

Vanilla Panna Cotta £10.00

Berry compote, honeycomb & micro lemon balm
(milk)

Espresso Martini Cheesecake £11.00

Salted caramel fudge & dark chocolate gelato
(milk, eggs, gluten, sulphur)

Rhubarb & Orange Eves Pudding £10.50

Vanilla crème Anglaise
(gluten, sulphur, eggs, milk)

Gelatos & Sorbets Selection £8.50

(milk, eggs, nuts, sulphur)

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

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

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