

## THE FALCON WINTER MENU

### BOARDS – great to share

<b>Seafood</b> – whitebait, fruit de mer, mackerel pate, beetroot smoked salmon, aioli and oat cakes	<b>9.95</b>
<b>Grecian</b> – hummous, taramasalata, lemon and mint courgettes, olives, aubergine and feta (v)	<b>9.95</b>
<b>Charcuterie Board</b> - Serrano ham, horizon, salami, gran reserva with olives and a toasted ciabatta	<b>9.95</b>
<b>Box Baked Camembert</b> – red onion jam and toasted baguette (v)	<b>8.50</b>

### STARTERS

<b>Homemade parsnip and apple soup (v)</b>	<b>4.50</b>
<b>Duck liver parfait</b> , red onion jam and toasted granary	<b>6.50</b>
<b>Salmon and Prawn fishcake</b> , sautéed spinach, poached egg and a hollandaise sauce	<b>6.50/11.95</b>
<b>Smoked Haddock kedgeree</b>	<b>5.95</b>
<b>Goats cheese and cranberry tart</b> , dressed mixed leaves (v)	<b>5.50</b>
<b>Pan-fried lambs kidneys</b> , smoked bacon, wholegrain mustard sauce and char-grilled brioche	<b>6.50</b>
<b>Oriental crispy beef salad</b>	<b>7.00/12.00</b>
<b>Mussels of the day</b> , crusty bread	<b>5.50/10.50</b>
<b>Open ravioli</b> , butternut squash, spinach and feta (v)	<b>5.95</b>
<b>Caesar salad (v) / Chicken Caesar Salad</b>	<b>5.95/6.50</b>

### MAINS

<b>Braised blade of beef</b> , horseradish mash, Bourguignon sauce	<b>14.50</b>
<b>Pan-fried pave of salmon</b> , potato rosti, sautéed spinach and dill sauce	<b>13.00</b>
<b>Wild mushroom and spinach wellington</b> , stilton sauce (v)	<b>11.95</b>
<b>Falcon fish and chips</b> , homemade tartar, pea puree and confit lemon	<b>11.50</b>
<b>Homemade steak and kidney pie</b> , onion gravy, hand cut chips or creamy mash	<b>10.95</b>
<b>Confit shoulder of lamb</b> , mini shepherd's pie, dauphinoise potato, mint jelly and jus	<b>15.95</b>
<b>French trim chicken Kiev</b> , house salad, hand cut chips or creamy mash	<b>12.95</b>
<b>Pumpkin and goats cheese risotto (v)</b>	<b>10.50</b>
<b>Pan seared Hake</b> , fondant potato with shellfish sauce	<b>13.00</b>
<b>Pan Fried calves liver</b> , caramelised shallot mash, crispy pancetta with Madera jus	<b>13.50</b>

#### FROM THE GRILL

<b>8oz Rump fillet</b>	<b>14.95</b>
<b>8oz Ribeye</b>	<b>16.95</b>
<b>6oz Rump</b>	<b>12.50</b>
<b>all steaks served with chips, mushroom, tomato and rocket salad or creamy mash and Bourguignon sauce</b>	
<b>sauces - béarnaise, peppercorn, garlic butter</b>	<b>1.50</b>
<b>BBQ rack of ribs, chips and coleslaw</b>	<b>12.50</b>
<b>Falcon burger, chips and tomato relish</b>	<b>8.95</b>
<b>toppings 1.00 – blue cheese, brie, cheddar, bacon</b>	

#### SIDES

<b>Hand cut chips</b>	<b>2.95</b>
<b>Caesar salad</b>	<b>2.95</b>
<b>Creamed potato</b>	<b>2.50</b>
<b>Cabbage, leeks and peas</b>	<b>2.50</b>
<b>Rocket and Parmesan</b>	<b>3.50</b>
<b>Falcon house salad</b>	<b>2.95</b>
<b>Onion Rings</b>	<b>2.50</b>
<b>½ rack of BBQ ribs</b>	<b>4.50</b>
<b>Grilled mushrooms</b>	<b>1.95</b>
<b>Homemade coleslaw</b>	<b>1.50</b>