

SPECIALS

HOME CURED VENISON 5.50
aged balsamic and blue cheese

WHOLE GRILLED PLAICE 13.50
with caper butter, new potatoes and buttered greens

RISOTTO OF THE DAY 9.50
topped with parmesan shavings

PROVENÇALE FISH STEW 16.00/ 30.00 to share
lightly spiced, tomato based fish stew from the South of France using a variety of Mediterranean fish, herbs and spices

CHOCOLATE FONDUE 12.00
melted French chocolate with fresh fruit and homemade marshmallows for two

the
Falcon