

Summer at the Falcon

Sharing Boards

Create your own board	2.00 per item
marinated anchovies, roasted garlic, harrisa and toasted pitta, hummous, feta in herb oil, cured salmon, chorizo, balsamic onions, marinated olives, homemade bread rolls	
Charcuterie	10.00
selection of cured meats, marinated olives, blushed tomatoes and garlic aioli + homemade bread rolls	
Fish	10.00
selection of marinated and smoked fish, lemon aioli, gremolata and lemon confit + homemade bread rolls	
Box baked Camembert	8.50
warm camembert, homemade fruit chutney + crusty homemade bread rolls	

To start

Homemade soup of the day (v)	4.50
homemade bread rolls to dunk	
Beetroot, rocket and feta salad (v)	5.00
balsamic dressing	
Terrine of confit chicken	6.50
sultana puree + homemade soda bread	
Tian of Cornish crab	6.50
tomato coulis + petit salad	
Falcon fishcakes	6.50/12.00
cucumber salad + sauce grabiche	
Falcon Caesar salad	6.00/11.50
chicken breast, crisp gem lettuce, aioli dressing, anchovies, confit garlic + croutons	
without chicken (v)	5.00/9.00
Warm salad of chicken livers	6.00/11.50
summer pulses + red wine vinaigrette	
Risotto of the day (v)	5.50/10.00
please see specials	

Some of our dishes contain nuts.
Please speak with a member of our team to discuss dietary requirements
Please allow up to 30 mins when ordering a main course only
A service charge of 10% will be added to tables of 8 or more

Falcon grill

8oz ribeye steak	16.95
Chateaubriand to share	40.00
all steaks are matured for a minimum of 28 days and are served with handcut chips, mushroom, grilled tomato and a choice of Peppercorn + brandy sauce Bearnaise sauce Garlic butter	
The burger	10.50
beef burger, toasted homemade bun, cheese, tomato, gherkin, handcut chips + coleslaw	

Mains

Duo of pork	14.00
belly & tender loin, moroccan vegetables + apricot jus	
Marinated chicken breast	13.50
brinjal potatoes, roasted mango + mint chutney	
Roast fillet of beef	17.50
beetroot dauphinoise, wilted spinach + thyme jus	
Breast of gressingham duck	15.50
confit potatoes, sautéed summer cabbage + kirsh jus	
Roast globe artichoke (v)	12.50
stewed cherry tomatoes + poached ducks egg	
Probably the best chicken pie	11.50
homemade chicken and tarragon pie, creamed potato + buttered greens	
Fish & chip supper	11.50
catch of the day in crisp beer batter, crushed peas, handcut chips + tartar	
Ravioli of spinach & ricotta (v)	10.00
sautéed chard , pine nuts + pesto	

On the side

All our side are at 2.50

Creamy mash potato
Handcut Chips
Seasonal new potatoes + herb butter
Buttered seasonal greens
Steamed broccoli + chilli butter
Rocket & pecorino salad + aged balsamic