

THE Falcon INN

A la Carte Menu April 2024

To Start

Torched mackerel tartare, buttermilk and horseradish espuma, gooseberry chutney, rye toast	£8
Fried brawn presse, piccalilli, crackling	£8
Slow poached egg, salt baked new potatoes, pickled cauliflower, wild garlic	£7
Cromer crab and pea tartlette, yuzu mayonnaise	£9.50
Ashby asparagus and leek mosaic, cheddar custard	£8

To follow

Lemon and ginger chicken supreme, shitake mushrooms, roscoff onion tarte tatin,	£20
Teriyaki salmon, japanese rice, sauteed vegetables	£19.50
Saddle of lamb, wild garlic, smoked aubergine, potato rosti	£23
Breaded pork tenderloin with parsley and black pudding, potato fondants, pork and apple jus	£22
Mushroom, spinach and goats cheese pithivier, caramelised onions, roasted new potatoes, vegetable demi glace	£18

Our team love what they do, and strive to show the best produce that Northamptonshire has to offer, and in a sustainable manner. We are a fresh food kitchen and take great care in the preparation and execution of each dish, so please allow a wait of up to approximately 30 minutes for your main course

-Please inform staff of any allergies or dietary requirements upon ordering-

