

STARTERS

- Seasonal soup with our homemade bread (V) (GF) £6.00
- Classic prawn cocktail with brown bread and butter (GF) £7.00
- Oriental duck salad with coriander dressing (starter or main) (GF) £7.00 / £14.00
- Chicken liver paté with toast and pub chutney (GF) £6.50
- Tomato, red onion and goat's cheese salad (V) (GF) £6.50

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**MAINS**

- Beer battered haddock, homemade tartare with chips and peas £13.50
- Pie of the day with chips and peas £13.50
- Smoked Applewood cheddar, leek and mushroom filo basket with garlic potatoes and salad (V) £14.00
- Local baked ham and eggs – Trendall's ham off the bone with two free range fried eggs, chips and peas (GF) £12.50
- Pan fried calves liver with mashed potatoes, vegetables and an onion and bacon gravy (GF) £14.50
- Smoked haddock, cheddar and spring onion fishcakes with sweet chilli sauce, new potatoes and salad (GF) £6.50 / £13.50
- Bacon, brie and avocado salad (starter or main) (GF) £7.50/£14.00
- 9oz sirloin or ribeye steak with flat mushroom, grilled tomato and watercress served with either skinny or chunky chips (GF) £22.00/£24.00 (Not Available On Sunday Lunchtimes)
- Add sauce (béarnaise, stilton or peppercorn) for £2.00

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PUDDINGS

- Caramelised lemon tart with raspberry sorbet £6.00
- Warm chocolate brownie with vanilla ice cream £6.00
- Fruit cheesecake with pouring cream £6.50
- Sticky toffee pudding with toffee sauce and vanilla ice cream £6.50
- A selection of ice creams / sorbets (GF) £6.00

SET MENU PRICE – 2 COURSES £16.00 3 COURSES £19.00
 (Excludes steaks and specials and not available on Saturday evenings and Sunday lunchtimes)

SUNDAYS

Our steaks are replaced with.....

- Roast sirloin of beef with Yorkshire pudding, roast potatoes, vegetables and gravy (GF) £16.00
- Roast leg of lamb with roast potatoes, vegetables and gravy (GF) £16.00
- Roast loin of pork with crackling, stuffing, apple sauce, roast potatoes, vegetables and gravy (GF) £16.00

Intolerances & Allergies

V= Suitable for vegetarians
 GF = Gluten Free option available
 Please advise of any food intolerances, allergies or special dietary requirements

Preparation Times

Our kitchen works with the best available ingredients freshly cooked to order. Please be aware that some dishes take greater preparation time and therefore your patience is appreciated

The Proprietor of The Falcon Inn is Sally Facer
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