

**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

~~~~~

**MAINS**

Beer battered haddock, homemade tartare with chips and peas £13.50

Pie of the day with chips and peas £13.50

Sweet potato, chick pea and spinach korma with rice and a garlic and coriander naan (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

~~~~~

**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  
E: [info@thefalcon-inn.co.uk](mailto:info@thefalcon-inn.co.uk)