



THE FALCON

AVAILABLE WEDNESDAY – SATURDAY FROM 6PM

SAMPLE - Evening Menu

To Begin

Soup of the day warm crusty roll, butter (V)	5.95
Warm smoked mackerel fillet , torched orange, fennel, prunes, dried tomato, pea shoot.	6.95
Salt cured Salmon Gravlax , celeriac & truffle remoulade, watercress, mustard drops	6.95
Ham hock terrine , cornichons, pickles, sourdough toast	6.95
Chicken Liver Parfait , port jelly, pickles & toasted brioche	5.95
Caramelised red onion tart , beetroot & rocket salad, soured cream (V)	5.95

To Follow

Pork belly, honey and parsley, crackling	16.95
Mousseline potato, pickled red cabbage, hispi, apple puree, red wine jus	
Rump of Shropshire Lamb.	18.95
Dauphinoise potato, ratatouille, kale, rosemary jus & mint gel	
8oz Morville Farm beef ribeye steak.	24.50
Roast tomato, mushroom, triple cooked hand cut chips, watercress, béarnaise, thyme jus	
8oz Morville Farm rump of beef	21.50
Roast tomato, mushroom, triple cooked hand cut chips, watercress, house relish, thyme jus	
Pan Roasted river Trout fillet,	16.95
Creamed potato, linguini of vegetables, carrot & cardamom sauce, pea shoots & tarragon oil	
Grilled Bream fillets with Champagne cream foam	16.75
Fennel caper & lemon potato, garlic confit spinach, pickled fennel, green grapes	
Mustard Potato gnocchi, braised shallot, chestnuts, herb dressing	14.95
Cavolo Nero cabbage, confit garlic, fennel, white wine cream (V)	
Cauliflower & Hob cheddar risotto	14.95
parmesan, lemon and parsley dressing, crispy cauliflower florets, watercress (V)	

Sides

Creamed mash potato 3	Hand Cut triple cooked chips 3
House salad 3	Seasonal vegetables 3

Please ask our team if you have any allergen dietary requirements