

2 courses for £17.95 • 3 courses for £20.95

STARTERS

SOUP OF THE DAY

served with a mini tin loaf

PRAWN & SALMON COCKTAIL

with a basil & balsamic glaze

CREAMY GARLIC MUSHROOMS

served with rosemary and onion focaccia bread

CAPRESE SALAD

heritage tomato, buffalo mozzarella & torn basil drizzled with a basil oil

ROASTS OF THE DAY

all of our roasts are served with a yorkshire pudding, roast potatoes, fresh seasonal vegetables & lashings of gravy.

SIRLOIN OF ROAST BEEF , SLOW COOKED LAMB SHOULDER

CHICKEN SUPREME , PORK BELLY

THE FALCON ROAST PLATTER

(£1.50 supplement per person) sirloin of beef, chicken supreme & pork belly

WHY NOT A SIDE?

Cauliflower Cheese £2.95 • Mashed Potato £1.95

MAINS

SALMON FILLET

with crushed baby potatoes, seasonal vegetables and white wine sauce

PEA AND BROAD BEAN RISOTTO

topped with oven blushed cherry tomatoes and parmesan shavings

CHEF'S PIE OF THE DAY

served with your choice of potato, seasonal vegetables and lashings of gravy

CAESAR SALAD

dressed cos lettuce, bacon lardons, anchovies and garlic croutons topped with parmesan shavings

...add your choice of chicken breast, salmon fillet or grilled halloumi

DESSERTS

MIXED BERRY ETON MESS

HOMEMADE CRUMBLE OF THE DAY

with lashings of custard or ice cream

TRIO OF ICE CREAM

HOMEMADE CHOCOLATE BROWNIE & ICE CREAM



All dishes may contain traces of nuts. Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering. All weights are pre-cooked and close estimates. All or dishes are freshly prepared to order, which means on some occasions not all items will be available,