THE FALCON
VILLAGE INN with ROOMS

Lunch Menu

Served 12.00pm to 2.30pm Monday to Thursday and 12.00pm to 5.00pm Friday and Saturday

Starters

Soup of the Day
Served with Bread & Butter GF, V, VE **8**

Beef & Horseradish Croquettes
Rosemary Mayonnaise. Parmesan. Fresh Herbs **9.5**

Smoked Cheddar Croquette
Garlic Aioli. Fresh Herbs V **8.5**

Crispy Squid Bites
Sweet Chilli. Garlic Aioli. Coriander. Lemon **9.5**

Sharers

Baked Camembert
Confit Butter. Rosemary Salt. Toasted Bread. House Chutney GFA **18**

Falcon Sharer
Beef & Horseradish and Smoked Cheddar Croquettes. Parfait. Onion Rings. Garlic Bread. Pickled Gherkins. Warm Sourdough. Whipped Butter & Dressed Leaves **19.5**

Sandwiches

Served on Warm Ciabatta or Sourdough with a side of House Chunky Chips

The Bourguignon French Dip
Tender Braised Beef. Melted Emmental. Caramelised Onions. Rich Bone Marrow Jus GFA **11.5**

Falcon Stacked Chicken Club
Pan-seared Chicken Breast. Crispy Bacon. Crisp Lettuce. Sliced Tomato. Garlic Aioli. Served on Toasted Sliced Bread* GFA **11**

Bacon, Brie & Cranberry
Crispy Bacon. Melted Brie. Sweet Cranberry Chutney GFA **10**

Beer Battered Fish
Crispy Beer-battered Fish. Crisp Lettuce. House Tartare Sauce. Pickled Gherkins. House Curry Sauce GFA **11.5**

Atlantic Marie Rose Prawns
Atlantic Prawns. Marie Rose Sauce. Crisp Lettuce. Sliced Tomato. Fresh Herbs. Lemon Aioli GFA **9.5**

Garlic Tarragon Mushroom & Smoked Cheddar Melt
Pan-fried Mushrooms. Creamy Tarragon Sauce. Melted Emmental. Garlic Aioli. Sourdough & Sage Crumb GFA, V **9.5**

The Falcon Sausage & Kale
Grilled Pub Sausages. Crispy Kale. Sweet Onion Chutney. Rosemary Jus GFA **9.5**

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Mains

Slow-cooked Beef & Pork Lasagne
Rich Ragu. Chives. Garlic Bread.
Dressed Seasonal Leaves **16.5**

Trio of Sausages & Mash
Mash. Crispy Kale.
Rosemary Jus VA, VEA **16.5**

Beer Battered Fish & Chips
Homemade Chunky Chips. Mushy Peas.
House Tartare Sauce.
House Curry Sauce VA, VEA **19**

8oz Gammon Steak
Fried Egg. Pineapple Ring. Homemade Chunky Chips.
Dressed Winter Leaves GF **17.5**

Pie & Mash
Pie of the Day. Mash. Seasonal Greens.
Rich Bone Marrow Jus V **18.5**

Caesar Salad
Crisp Lettuce. Crispy Bacon. Parmesan.
Garlic Croutons. Caesar Dressing GFA, VA **15.5**
Add chicken 3.5

Falcon Burger
Beef Burger. Emmental. House-made Burger Relish.
Caramelised Onion. Tomato. Lettuce.
Pickles. House Slaw & Fries GFA **17.5**

Falcon Plant Burger
Fries. House Slaw GF, V, VE **17.5**

Sides

Beer Battered Onion Rings 4.75 | **House Slaw** 4.5
House Seasoned Fries 4.75 | **Hand Cut Chunky Chips** 4.75 | **Garden Salad** 4.5

Desserts

Crumble
Warm Seasonal Fruit Crumble.
Vanilla Ice Cream or Custard GF **8**

Sticky Toffee Pudding
Warm Sticky Toffee Pudding.
Toffee Sauce. Vanilla Ice Cream **8**

Cheesecake of the Day
Seasonal Fruit **8**

Chocolate Fondant
Warm Chocolate Fondant.
Vanilla Ice Cream.
Chocolate Sauce **8**

Cheese Board for One
Selection of British Cheeses. Chutney. Crackers. Grapes GFA **10**

V = Vegetarian | VE = Vegan | VA = Vegetarian adaptable | VEA = Vegan adaptable | GF = Non gluten ingredients | GFA = Gluten free adaptable | DF = Dairy Free

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes may contain nuts or nut traces. If you have any allergies or dietary requirements please consult a member of staff who will be happy to help. Occasionally ingredients may be subject to seasonal availability, if so it may be necessary to use an alternative. Owing to the nature of our operation we cannot fully guarantee that any food or drinks will be completely free from any of the allergens stated in our allergen guidelines.