THE FALCON
VILLAGE INN with ROOMS

Main Menu

Served 12.00pm to 2.30pm and 5.00pm to 8.30pm Monday to Thursday and 12.00pm to 9.00pm Friday and Saturday.

Starters

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

Chicken Liver Parfait
Sourdough Croûte. Onion Chutney GFA **8.5**

Mushrooms on Toast
Pan-Fried Mushrooms. Creamy Tarragon Sauce.
Sourdough & Sage Crumb GFA, V **9**

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

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

Thai Fishcake
Crispy Thai Fishcake. Lemon Aioli.
Fragrant Thai Sauce **9.5**

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

Sharers

House Baked Breads for Two
Warm Focaccia. Sourdough. Ciabatta. Flavoured Oils.
Flavoured Butter. Balsamic **9.5**

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**

Pub Classics

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**

Mains

Falcon Thai Curry
House-made Thai Style Curry Sauce.
Mixed Seasonal Vegetables. Rice VA, VEA **15**
Add chicken 3.5

Rolled Beef Bourguignon
Braised Beef. Rich Bourguignon Sauce.
Winter Vegetable. Mash GF **21**

Chicken
Creamy Leek Sauce. Dauphinoise Potatoes.
Crispy Kale. Bacon GF **22**

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

Steak Frites
House-made Flavoured Butter. House Salad. Fries GF **21**

From the Grill

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

Crispy Sweet Chilli Chicken Burger
Yuzu & Blue Cheese Mayo. House Slaw. Fries **17.5**

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

Cut of the Week
Our chef's choice of the week
Ask your server for today's selection

Sides & Sauces

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
Peppercorn Sauce 4.5 | **Garlic Butter** 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.