



THE FALCON
HOTEL

Autumn Menu

Served Monday to Saturday 11:30am – 2:30pm, 6:00pm-9:00pm, Served on Sunday from 6:00pm-9:00pm

Starters

Soup of the Day £8.50

Freshly baked bread
(celery, gluten, milk)

Comice Pear, Candied Walnut & Baron Bigod, Puff Pastry Tart £12.95

Maple syrup, poached figs, endive & cress
(gluten, milk, eggs, nuts, sulphur)

Cherry & Juniper Venison Carpaccio £14.95

Raspberry, lemon balm, beetroot textures & pickled onions
(sulphur, milk, mustard)

Smoked Duck £14.25

Spiced duck bon bon, blackberry, radicchio & honey salad,
& sweet potato crisps
(sulphur, gluten, eggs, mustard, milk)

Seared King Scallops £15.25

Curried parsnip puree, crispy prosciutto, parsnip crisps,
pomegranate, micro coriander & tomato jam
(fish, crustaceans, sulphur, celery, gluten)

Smoked Haddock, Mature Cheddar & Leek Fishcake Starter £12.95 / Main £19.95

Chive crème fraiche, poached egg, asparagus & watercress
(fish, gluten, milk, eggs, celery, mustard, sulphur)

Mains

Spiced Braised Duck Leg £24.95

Braised red cabbage, chorizo, butterbean & tomato cassoulet,
crispy kale & parsnip crisps
(gluten, milk, celery, mustard, sulphur)

Suggested pairing: St. Emillion Château Milon

Tandoori Monkfish £31.95

Onion bhaji, Bombay potatoes, coriander & lime yoghurt, pak
choi & pomegranate
(fish, gluten, milk, eggs, celery, mustard)

Suggested pairing: Verdejo Diez Siglos

Pan-Seared Seabass Fillet £27.50

Chive mash, tenderstem broccoli, spinach and lemon & caper
hollandaise
(fish, milk, eggs, sulphur)

Suggested pairing: Chianti Classico San Felice

Beetroot & Sweet Potato Wellington £24.95

Creamed spinach, confit potatoes, broccoli, chive oil & vegetable
crisps
(gluten, milk, eggs, celery)

32 Day Dry Aged Sirloin Steak £37.00 (DBB Surcharge £8.99)

Grilled cherry tomatoes, fries, garlic mushrooms & watercress
(gluten, milk, celery, mustard, sulphur)

32 Day Dry Aged Minute Steak £31.95

Café du Paris butter, roast cherry tomatoes on the vine, fries,
garlic mushrooms & watercress
(gluten, milk, celery, mustard, sulphur)

Suggested pairing: Bordeaux Superior Châteaux Dallau

Side Orders £5.00

Hand Cut Chips | Fries | Mixed Salad |
Mixed Seasonal Vegetables

Allergens

celery, gluten, milk, eggs, sesame, nuts, peanuts, molluscs, crustaceans, fish, sulphur, soya, mustard

Confit Tomato, Stracciatella, Basil & Yellow Courgette Gnocchi £22.50

Basil oil & garlic chives
(gluten, milk, eggs, celery)

Slow Cooked Pork Belly £26.95

Black pudding mash, caramelised apple puree, Romanesque
cauliflower, carrots & rich jus
(gluten, milk, eggs, celery, mustard, sulphur)

Suggested pairing: Reisling Turckheim Reserve

Tap Bar Favourites

The Falcon Three Egg Omelette £16.00

Choose two options from:
cheese, ham, mushroom & smoked salmon.
Served with a salad garnish & hand cut chips
Additional fillings £1.50
(fish, milk, eggs, sulphur, gluten, mustard)

Breaded Wholetail Scampi £17.95

Hand cut chips, mushy peas, tartar sauce & a lemon wedge
(gluten, milk, fish, eggs, sulphur, crustaceans,
molluscs, celery, mustard)

The Falcon Club Sandwich £18.95

Chicken, bacon, crisp baby gem, tomato, mayonnaise and a boiled egg,
served on toasted white or brown Hambleton bread with olives,
salad garnish & hand cut chips
(gluten, sulphur, milk, mustard, eggs)

Classic Beef Burger £20.95

Bacon, Monterey Jack cheese, tomato, relish, mayonnaise,
crisp gem, hand cut chips & gherkin
(gluten, sulphur, mustard, milk, nuts, eggs, fish, celery)



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Desserts

Blueberry Panna Cotta £10.50

Lemon poppy seed cake, lemon jelly & micro mint
(gluten, milk, eggs)

Dark Chocolate & Orange Tart £9.95

Honeycomb & mandarin sorbet
(gluten, sulphur, milk, eggs)

Apple & Toffee Tarte Tatin £10.50

Salted caramel gelato & apple crisp
(gluten, sulphur, milk, eggs)

White Chocolate & Pistachio Blondie £9.95

Raspberry compote & vanilla seed gelato
(gluten, sulphur, milk, nuts, eggs)

Amaretto & Vanilla Poached Pear £9.95

Chocolate soil, pear crisp & blackberry
(gluten, sulphur, milk)

Fine Cheese Selection | 3 Cheese £13.50 | 5 Cheese £17.50 (DBB Surcharge £3.00)

Crackers, celery, grapes & onion chutney
(celery, gluten, milk, sulphur)

Choose from:

Hereford Hop

Semi-Firm | Cows Milk | Herefordshire – Rich buttery flavour with grassy and citrus notes

Lancashire Bomb

Crumbly | Cows Milk | Lancashire | Vegetarian - Creamy cheddar with full flavoured taste

Colston Bassett Stilton

Blue | Cows Milk | Nottinghamshire | Vegetarian - This cheese is mature with good blueing and rich, deep, herbaceous flavours that linger on the palate

Brie de Meaux

Soft | Cows Milk | France | Unpasteurized – Sweet creamy taste with almond and mushroom undertones

Vintage Red Leicester

Hard | Cows Milk | Leicestershire - Savoury with a slight nutty edge that finishes smooth and rich

Gelatos & Sorbets Selection £8.50

(Choose from 1, 2 or 3 scoops)
(milk, eggs, nuts, sulphur)

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Vegan Cherry | Chocolate
Sorbets – Lemon | Raspberry | Fruits of the Forrester