



THE FALCON HOTEL

Winter 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 £8.75

Freshly baked bread
(celery, gluten, milk)

Chicken Liver, Brandy & Pancetta Parfait £12.50

Red onion marmalade, apple melba toast & mixed leaves
(celery, gluten, eggs, milk, mustard, sulphur)

Smoked Cod, Chive & Mature Cheddar Fishcake £12.95

Herb mayonnaise, cucumber & cherry tomato salad
(gluten, milk, eggs, fish, sulphur, mustard)

Potted Stilton, Hazelnut & Red Pepper Pâté £12.25

Fig & honey chutney, mixed leaves & toasted sourdough
(celery, gluten, milk, eggs, sulphur, mustard)

Oak Smoked Salmon £13.25

Horseradish cream, cucumber, fennel & apple salad, & chive oil
(fish, milk, sulphur)

Mains

Oven Roast Chicken Supreme £26.95

Caramelised shallot purée, dauphinoise potatoes, honey carrots,
savoy cabbage & rich jus
(milk, celery, sulphur)

Cider Braised Pork Belly £26.95

Garlic mash, caramelised apple, tenderstem broccoli, sweet
potato crisps & jus
(milk, gluten, sulphur, celery, mustard)

Pan Seared Salmon Fillet £26.50

Herb new potatoes, petit pois, spinach, baby prawns, & lemon &
chive hollandaise
(fish, crustaceans, milk, sulphur)

Beetroot & Sweet Potato Wellington £24.95

Creamed spinach, tenderstem broccoli, fondant potato, vegetable
crisps & a chive cream
(gluten, milk, celery, sulphur)

Roasted Mediterranean Vegetable Risotto £22.95

Basil pesto, parmesan tuille & rocket
(milk, nuts, celery)

32 Day Dry Aged 10oz Sirloin Steak £37.95

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

Sauces £2.50

Peppercorn | Jus | Bearnaise |
Stilton & Hot Honey

Tap Bar Favourites

The Falcon Three Egg Omelette £16.50

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 £18.95

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

The Falcon Club Sandwich £19.95

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

The Falcon Beef Burger £20.95

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

Side Orders £5.50

Hand Cut Chips | Fries | Mixed Salad |
Seasonal Vegetables | Braised Red Cabbage

Allergens

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

A discretionary 10% gratuity is added to all lunch and dinner bills.

Please ask a member of staff if you would like to amend or remove this and they will be happy to assist.

Desserts

Pistachio & White Chocolate Cheesecake £10.50

Raspberry gel & white chocolate shavings
(milk, eggs, sulphur, nuts, gluten)

Citrus Posset £10.25

Spiced shortbread
(milk, eggs, sulphur, gluten)

Apple & Pear Tarte Tatin £10.95

Caramel sauce, pear crisp & vanilla seed gelato
(gluten, milk, eggs, sulphur)

Fine Cheese Selection | 3 Cheese £14.00 | 5 Cheese £18.00

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 £9.00

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

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Vegan Cherry | Chocolate |
Fruits of the Forest

Sorbet – Lemon | Raspberry | Fruits of the Forest