



THE FALCON
HOTEL
UPPINGHAM

Menus

Click a menu to view

Falcon Brasserie Menu
Falcon Brasserie Desserts

Dairy Free Menu
Dairy Free Desserts

Gluten Free Menu
Gluten Free Desserts

Vegan Menu
Vegan Desserts

Bar Snacks

Afternoon Tea

Children's Menu

BOOK YOUR TABLE HERE



info@falcon-hotel.co.uk 0157 823 535 www.falcon-hotel.co.uk






THE FALCON
HOTEL

Falcon 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

Freshly baked bread

(celery, gluten, milk)

£8.50

Caramelised Roast Cauliflower

Tahini yoghurt, smoked almonds, lemon

& chive oil

(nuts, sesame, milk, sulphur)

£11.50

Beetroot Cured Salmon

Pickled fennel, orange, celeriac,

tarragon emulsion

(fish, celery, sulphur, eggs, milk)

£13.50

Duck, Fig & Pistachio Terrine

Cranberry conserve, raddichio, sesame tuille

(nuts, sesame, gluten)

£13.50

Mains 

Pan Roast Hake

Mussels, chive beurre blanc, hasselback

potatoes, cavolo nero, squash & borlotti

bean fricassee

(fish, crustaceans, molluscs, milk, celery, mustard, sulphur)

£26.95

Brasserie Classics 

Breaded Wholetail Scampi

Handcut chips, peas, tartar sauce & a lemon

wedge

(gluten, milk, eggs, fish, crustaceans, sulphur)

£20.95

Crackled Pork Belly

Pomme Anna, black pudding, anise carrots,

caramelised apple & jus

(sulphur, celery, milk, gluten, mustard)

£26.50

The Falcon Aged Beef Burger

Bacon, cheese, tomato relish, mayonnaise, crispy

gem lettuce, hand cut chips & gherkin

(gluten, fish, sulphur, eggs, milk, celery)

£21.50

Braised Beef Short Rib

Truffle mash, red cabbage, kale & red wine jus

(sulphur, celery, milk, mustard)

£26.95

Classic Fish Pie

Peas & broccoli

(fish, crustaceans, molluscs, celery, milk, eggs, sulphur)

£25.50

Celeriac, Chestnut Mushroom & Hazelnut

Pappardelle

Pecorino

(nuts, gluten, milk, eggs, celery)

£23.50

Classic Falcon Club Sandwich

Rosemary fries & coleslaw

(gluten, eggs, milk, sulphur, mustard)

£18.95

Heritage Beetroot & Carrot Crumble

Whipped feta, purple broccoli, maple & orange

(gluten, milk, eggs)

£22.50

Herb Crusted Cod Loin

Chorizo, gnocchi, tomato cassoulet & spinach

(gluten, fish, celery, milk, sulphur)

£25.95

Side Orders

Hand Cut Chips | Fries | Mixed Salad

£5.50

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.





THE FALCON
HOTEL

Desserts



Honey Panna Cotta	£9.95
<i>Preserved apricots, rosemary syrup & vanilla tuille</i>	
<i>(milk, eggs, gluten, sulphur)</i>	
Chocolate Marquise	£10.95
<i>Candied nuts & cranberry cherry compote</i>	
<i>(nuts, milk, gluten, eggs, sulphur)</i>	
Apple & Ginger Pavlova	£9.95
<i>Cinnamon crumb</i>	
<i>(gluten, eggs, milk)</i>	
Seasonal Gelatos & Sorbets	£9.00
<i>(Choose from one, two or three scoops)</i>	
<i>(milk, eggs)</i>	
<i>Gelatos – Strawberry Vanilla Seed Salted Caramel Pistachio Chocolate Peach & Mascarpone</i>	
<i>Vegan Cherry Vegan Vanilla</i>	
<i>Sorbet – Lemon Raspberry Summer Fruits Mandarin Coconut</i>	
British Cheese Selection	£14.95
<i>Pear conserve, artisan crackers & fruit</i>	
<i>(milk, gluten, sulphur & celery)</i>	
Rutland Red	
<i>Flaky Pasteurised Red Matured 6 Months – Sweet, nutty & caramelised in flavour</i>	
Lancashire Bomb	
<i>Crumbly Cow's Milk Lancashire Vegetarian Matured 24 Months – Creamy cheddar with full flavoured taste</i>	
Baron Bigod Brie	
<i>Smooth & Silky Fen Farm Dairy, Suffolk – Delicate with a fresh citrusy centre</i>	
Butlers Secret Mature Cheddar	
<i>Pasteurised Cow's Milk Matured 14 Months - Creamy & versatile with full flavour</i>	
Long Clawson Stilton	
<i>Creamy & Crumbly Vale of Belvoir, Leicestershire Bold & tangy with a distinctive rich full flavour</i>	



THE FALCON HOTEL

Falcon Menu

DAIRY FREE

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

Freshly baked bread
(celery, gluten)

£8.50

Duck, Fig & Pistachio Terrine

Cranberry conserve, raddichio
(nuts, sesame, gluten)

£13.50

Beetroot Cured Salmon

Pickled fennel, orange, celeriac,
tarragon emulsion
(fish, celery, sulphur, eggs)

£13.50

Mains

Pan Roast Hake

Mussels, hasselback potatoes
cavolo nero, squash & borlotti
bean fricassee
(fish, crustaceans, molluscs, celery, mustard, sulphur)

£26.95

Breaded Wholetail Scampi

Handcut chips, peas, tartar sauce & a lemon
wedge
(gluten, eggs, fish, crustaceans, sulphur)

£20.95

Crackled Pork Belly

Thyme potatoes, red cabbage
caramelised apple & jus
(sulphur, celery, gluten, mustard)

£26.50

The Falcon Aged Beef Burger

Bacon, tomato relish, mayonnaise, crispy
gem lettuce, hand cut chips & gherkin
(gluten, fish, sulphur, eggs, celery)

£21.50

Braised Beef Short Rib

Truffle mash, red cabbage, kale & red wine jus
(sulphur, celery, mustard)

£26.95

Classic Falcon Club Sandwich

Rosemary fries & coleslaw
(gluten, eggs, sulphur, mustard)

£18.95

Celeriac, Chestnut Mushroom & Hazelnut Pappardelle

(nuts, gluten, eggs, celery)

£23.50

Side Orders

Hand Cut Chips | Fries | Mixed Salad

£5.50

Heritage Beetroot & Carrot Crumble

Purple broccoli, maple & orange
(gluten, eggs)

£22.50

Herb Crusted Cod Loin

Chorizo, gnocchi, tomato cassoulet & spinach
(gluten, fish, celery, sulphur)

£25.95



THE FALCON
HOTEL

Desserts

DAIRY FREE

Apple & Ginger Pavlova

Cinnamon crumb

(gluten, eggs)

Seasonal Gelatos & Sorbets

(Choose from one, two or three scoops)

(eggs)

Gelatos – Vegan Cherry | Vegan Vanilla

Sorbet – Lemon | Raspberry | Summer Fruits | Mandarin | Coconut



THE FALCON HOTEL

Falcon Menu

GLUTEN FREE

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

Freshly baked bread
(celery, gluten, milk)

£8.50

Caramelised Roast Cauliflower

Tahini yoghurt, smoked almonds, lemon
& chive oil
(nuts, sesame, milk, sulphur)

£11.50

Beetroot Cured Salmon

Pickled fennel, orange, celeriac,
tarragon emulsion
(fish, celery, sulphur, eggs, milk)

£13.50

Mains

Pan Roast Hake

Mussels, chive beurre blanc, hasselback
potatoes, cavolo nero, squash & borlotti
bean fricassee
(fish, crustaceans, molluscs, milk, celery, mustard, sulphur)

£26.95

Brasserie Classics

The Falcon Aged Beef Burger

Bacon, cheese, tomato relish, mayonnaise, crispy
gem lettuce, new potatoes & gherkin
(fish, sulphur, eggs, milk, celery)

£21.50

Crackled Pork Belly

Pomme Anna, black pudding, anise carrots,
caramelised apple & jus
(sulphur, celery, milk, gluten, mustard)

£26.50

Classic Fish Pie

Peas & broccoli
(fish, crustaceans, molluscs, celery, milk, eggs, sulphur)

£25.50

Braised Beef Short Rib

Truffle mash, red cabbage, kale & red wine jus
(sulphur, celery, milk, mustard)

£26.95

Classic Falcon Club Sandwich

Chicken, bacon, crisp baby gem, tomato,
mayonnaise and boiled egg, served on
toasted gluten free bread, with olives, salad garnish
& new potatoes
(eggs, milk, sulphur, mustard)

£18.95

Heritage Beetroot & Carrot

Whipped feta, purple broccoli, maple & orange
(milk, eggs)

£22.50

Side Orders

Cod Loin

Broccoli, herb mash, spinach & herb oil
(fish, celery, milk, sulphur)

£25.95

Mixed Salad

£5.50





THE FALCON
HOTEL

Desserts

GLUTEN FREE

Honey Panna Cotta

Preserved apricots, rosemary syrup

(milk, eggs, sulphur)

£9.95

Chocolate Marquise

Candied nuts & cranberry cherry compote

(nuts, milk, eggs, sulphur)

£10.95

Apple & Ginger Pavlova

(eggs, milk)

£9.95

Seasonal Gelatos & Sorbets

(Choose from one, two or three scoops)

(milk, eggs)

£9.00

*Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Chocolate | Peach & Mascarpone
Vegan Cherry | Vegan Vanilla*

Sorbet – Lemon | Raspberry | Summer Fruits | Mandarin | Coconut

British Cheese Selection

Pear conserve, artisan crackers & fruit

(milk, sulphur & celery)

£14.95

Rutland Red

Flaky | Pasteurised Red | Matured 6 Months – Sweet, nutty & caramelised in flavour

Lancashire Bomb

Crumbly | Cow's Milk | Lancashire | Vegetarian | Matured 24 Months – Creamy cheddar with full flavoured taste

Baron Bigod Brie

Smooth & Silky | Fen Farm Dairy, Suffolk – Delicate with a fresh citrusy centre

Butlers Secret Mature Cheddar

Pasteurised | Cow's Milk | Matured 14 Months - Creamy & versatile with full flavour

Long Clawson Stilton

Creamy & Crumbly | Vale of Belvoir, Leicestershire | Bold & tangy with a distinctive rich full flavour



THE FALCON
HOTEL

Falcon Menu

Vegan



THE FALCON HOTEL

Bar Snacks

Served Monday to Saturday 11:30am – 6:00pm,
Served on Sunday 3:00pm – 6:00pm

Soup of the Day £7.95

*freshly baked bread
(celery, gluten, milk, eggs)*

Freshly Cut Sandwiches

Served with a fresh salad garnish & homemade coleslaw

Roast Sirloin of Beef with Horseradish £13.50

(celery, gluten, milk, sulphur, mustard)

Mature Cheddar & Fig Chutney £12.00

(celery, egg, milk, mustard, gluten, sulphur)

Tuna Mayonnaise £13.50

(Fish, gluten, egg, milk, mustard)

Ham with Wholegrain Mustard Mayonnaise £12.50

(gluten, egg, milk, mustard)

Coronation Chicken £12.50

(gluten, celery, egg, milk, mustard, sulphur)

Prawn Marie Rose & Rocket £13.50

(gluten, crustaceans, egg, fish, milk, mollusc, mustard)

Tomato, Avocado & Mozzarella £13.00

(gluten, milk, mustard)

Jacket Potatoes

Served with a fresh salad garnish & homemade coleslaw

Mature Cheddar & Fig Chutney £13.00

(sulphur, egg, milk, soya, celery, gluten, mustard)

Coronation Chicken & Mango Chutney £13.50

(celery, milk, mustard, soya, sulphur)

Prawn Marie Rose £14.00

(crustaceans, egg, fish, milk, mollusc, mustard, soya, sulphur)

Tuna Mayonnaise £14.00

(Egg, fish, milk, mollusc, mustard, soya, sulphur)

Add Cheddar Cheese - £2.00

Side Order

Hand Cut Chips £5.50

Fries £5.50

Mixed Salad £5.50

Olives £5.00

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.



THE FALCON
HOTEL

Afternoon Tea Menu

– *The Falcon Hotel's Traditional Full Afternoon Tea* –

Please choose from our selection of English and fruit teas or a cafetière of freshly brewed coffee

Finger Sandwiches

Selection of Savoury Treats

Today's Selection of Mini Cakes

Fruit Scone with Jam & Clotted Cream

£25.00 Per Person

(A waiting time of around 20 minutes is possible, just enough time to relax and enjoy your cup of tea)



Chef's Menu of The Day

Pesto Chicken, Tomato & Mozzarella Sandwich

Egg Mayonnaise & Rocket Sandwich

Smoked Salmon, Cream Cheese & Cucumber Sandwich

Mature Cheddar & Fig Chutney Sandwich

Creamy Mushroom Vol au Vent

Ham & Cheese Quiche

Viennese Biscuits

Salted Caramel Cake

Strawberry Eton Mess

Lemon Meringue Blondie

Homemade Fruit Scones

By the Glass



Prosecco £8.55

Prosecco Rosé £8.75

Gremillet £14.30

Gremillet Rosé £14.80

By the Bottle



Prosecco £37.00

Prosecco Rosé £39.00

Gremillet £79.80

Gremillet Rosé £84.00

Veuve Cliquot £92.50





THE FALCON
HOTEL

Children's Menu

Soup of the Day

Mini Artisan roll

£6.50

Breaded Chicken Goujons

Fries & seasonal vegetables

Lincolnshire Sausages

Herb mash, seasonal vegetables & rich gravy

Breaded Wholetail Scampi

Hand cut chips, peas, tartare sauce & lemon

Cheddar Linguine

Chorizo, Spinach, Tomato & Herb Gnocchi Bake

Cheese

Grilled Chicken, Pepper, Paprika & Cheese Flatbread

Rocket & herb oil

The Falcon Fish Pie

Peas

Warm Chocolate Brownie

Toffee sauce, salted caramel gelato

Banana Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice cream

Fresh Fruit Salad & Sorbet

Chef Selection of Ice Cream

Main Course £11.95

Dessert £7.95