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BOOK YOUR TABLE HERE



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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)

£8.95

Heritage Tomato Carpaccio

Pickled shallots, whipped ricotta, seeds
(milk, sulphur)

£12.25

Baked King Scallops

Pea velouté, prosciutto, chive oil
(shellfish, fish, sulphur, milk)

£13.50

Beef Short Rib Croquettes

Black garlic ketchup, Romesco sauce,
parmesan
(gluten, nuts, milk, sulphur, eggs)

£13.95

Mains

Chicken Caesar Salad

King Prawn Caesar Salad
Crisp gem leaves, anchovies, croutons,
parmesan, Caesar dressing
(fish, crustaceans, shellfish, milk, gluten, mustard)

£19.95

£21.95

Brasserie Classics

Breaded Wholetail Scampi

Handcut chips, petit pois, tartar sauce, lemon
wedge
(gluten, milk, eggs, fish, crustaceans, sulphur)

£19.95

Herb Crusted Lamb Rack, Ratatouille

Asparagus, fondant potato, Bordelaise sauce
(mustard, gluten, milk, celery, sulphur)

£27.95

The Falcon Aged Beef Burger

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

£20.95

Seafood Spaghetti Marinara

Frutti di mare, sweet tomatoes, parsley
(gluten, crustaceans, shellfish, fish, sulphur, celery)

£25.95

Classic Falcon Club Sandwich

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

£19.50

Grilled Courgette, Lemon & Mint Pesto

Rigatoni
Pine nuts, chilli, honey
(gluten, nuts, milk)

£21.95

Spiced Seabass Fillet

Citrus cous cous, vine tomatoes, chimmichurri,
asparagus, pomegranate
(fish, gluten, sulphur, milk)

£25.95

Side Orders

Hand Cut Chips | Fries | Mixed Salad

£5.50

Grilled Halloumi Salad

Heritage tomato, avocado, panzanella, dill,
pinenuts
(gluten, milk, nuts)

£20.50

Lemon & Thyme Roast Chicken Supreme

Roast onion purée, herb mash, purple broccoli,
light jus
(milk, sulphur, celery)

£24.95

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

Lemon & Elderflower Cheesecake Lime jelly, meringue, flowers <i>(milk, eggs, gluten)</i>	£9.95
Banoffee Pie Pecan crumb, butterscotch sauce <i>(gluten, milk, eggs, nuts)</i>	£9.95
Cherry Pavlova Almonds, dark chocolate, sweet cream <i>(nuts, eggs, milk)</i>	£9.95
Seasonal Gelatos & Sorbets (Choose from one, two or three scoops) <i>(milk, eggs)</i>	£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 <i>(milk, gluten, sulphur & celery)</i>	£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	

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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

£8.95

Heritage Tomato Carpaccio

Pickled shallots, seeds

£10.95

Chicken Salad

Crisp gem leaves, anchovies, croutons
cherry tomatoes, herb oil

£11.95/£19.50

Tempura King Prawns

Sweet chilli dip, red onion & cherry tomato salad

£12.50

Mains

Grilled Courgette, Lemon & Mint Rigatoni

Pine nuts, chilli, honey

£21.95

Brasserie Classics

Breaded Wholetail Scampi

Handcut chips, peas, tartar sauce & a lemon wedge

£19.95

Spiced Seabass Fillet

Citrus cous cous, vine tomatoes
chimmichurri, asparagus & pomegranate

£25.95

The Falcon Aged Beef Burger

Bacon, tomato relish, mayonnaise, crispy
gem lettuce, hand cut chips & gherkin

£20.95

Lemon & Thyme Roasted Chicken Supreme

Herb potatoes, purple broccoli & light jus

£24.95

Classic Falcon Club Sandwich

Rosemary fries & coleslaw

£19.50

Herb Crusted Lamb Rack

Ratatouille, asparagus, rosemary potatoes, jus

£27.50

Side Orders

Hand Cut Chips | Fries | Mixed Salad

£5.50

Seafood Spaghetti

Marinara, sweet tomatoes, parsley

£25.95

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BACK TO MENUS





THE FALCON HOTEL

Desserts

DAIRY FREE

Banana Sticky Toffee Pudding £10.50

Toffee Sauce, vanilla gelato

Warm Chocolate Brownie £10.50

Raspberry gel, raspberry sorbet

(nuts)

Mixed Berry Eton Mess £10.25

Fruit purée & vanilla gelato

Trio of Falcon Gelatos and Sorbets £9.00

Fresh Fruit

Gelatos –Vegan Vanilla Seed | Vegan Cherry

Sorbet – Lemon | Raspberry | Mandarin

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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, milk)

£8.95

Heritage Tomato Carpaccio

Pickled shallots, whipped ricotta, seeds
(milk, sulphur)

£12.25

Small Chicken Caesar Salad

Anchovies, crisp gem leaves, parmesan, herbs
(fish, celery, sulphur, eggs, milk)

£11.95/£19.50

Baked King Scallops

Pea velouté, prosciutto, chive oil
(shellfish, fish, sulphur, milk)

£13.50

Mains



Lamb Rack

Ratatouille, asparagus, fondant potato,
Bordelaise sauce
(mustard, milk, celery, sulphur)

£27.50

Brasserie Classics



The Falcon Aged Beef Burger

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

£20.95

Spiced Seabass Fillet

Chive potatoes, vine tomatoes
chimmichurri, asparagus & pomegranate
(fish, sulphur, milk)

£25.95

Classic Falcon Club Sandwich

Sauteed potatoes & coleslaw
(eggs, sulphur, mustard)

£19.50

Lemon & Thyme Roast Chicken Supreme

Roast onion purée, herb mash, purple broccoli,
light jus
(milk, sulphur, celery)

£24.95

Side Orders

Mixed Salad, Sauteed Potatoes

£5.50

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BACK TO MENUS





Desserts

GLUTEN FREE

Mixed Berry Eton Mess £9.25
Toasted almonds & mint

Gluten Free Brownie £9.50
Toffee sauce, vanilla seed gelato

Cherry Pavlova £9.95
Almonds, dark chocolate, sweet cream

Seasonal Gelatos & Sorbets £9.00
(Choose from one, two or three scoops)

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

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

British Cheese Selection £14.95
Pear conserve, crackers & fruit

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

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THE FALCON HOTEL

Vegan Menu

Starters

Soup of the Day £8.50

Served with fresh baked bread
(gluten, sulphur)

Tempura Vegetables £11.95

Sweet chilli dip, red onion & cherry tomato salad & rocket
(gluten, sulphur, mustard)

Heritage Tomato Carpaccio £10.95

Pickled shallots, seeds
(sulphur)

Mains

Heritage Tomato, Avocado & Panzanella Salad £12.95

Dill, pine nuts, chive oil & lemon
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Cherry Tomato, Basil & Pine Nut Risotto

Starter £10.95/ Main £22.50

Herb oil & rocket
(nuts, celery, mustard)

Crispy Vegan Burger £21.95

Baby gem, tomato & mayonnaise with crisp salad garnish & fries
(gluten, sulphur, mustard)

Roasted Butternut Squash £22.50

Stuffed with peppers, basil & breadcrumbs, tenderstem broccoli, spinach & herb oil
(gluten, sulphur)

Slow Roasted, Stuffed Bell Pepper £22.50

Basil risotto, cherry tomato, spinach, rocket & red onion salad with herb oil
(celery, gluten)

Desserts

Banana Sticky Toffee Pudding £10.50

Toffee Sauce, vanilla gelato
(nuts, gluten)

Warm Chocolate Brownie £10.50

Raspberry gel, raspberry sorbet
(nuts)

Mixed Berry Eton Mess £10.25

Fruit purée & vanilla gelato

Trio of Falcon Gelatos and Sorbets £9.00

Fresh Fruit
(gluten, nuts, sulphur)

Gelatos – Vegan Vanilla Seed | Vegan Cherry
Sorbets – Lemon | Raspberry | Mandarin





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

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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

*Whipped Goats Cheese, Red Pepper & Walnut Sandwich
Prawn, Cucumber & Lemon Chive Cream Cheese Sandwich
Rare Roast Beef, Rocket & Red Onion Marmalade Sandwich
Coronation Chicken & Mango Chutney Sandwich*

*Tomato, Basil & Red Onion Crostini
Butternut Squash & Sage Arancini*

*Red Velvet Cake
Victoria Sponge
Lemon Meringue Pie*

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
Cattier Brut £80.55
Gremillet Rosé £84.00
Veuve Cliquot £92.50*

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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