

The Falcon ~ Sunday Menu

~ Sunday 7th April 2024 ~

Something to whet your whistle

Rosa Blanca Craft Lager 3.4% - crisp and refreshing with a characteristic hint of citrus 5.20

Kumquat Margarita - El Rayo tequila, FAIR Kumquat Liqueur, Agave nectar, lime juice 9.95

Paloma - El Rayo tequila, pink grapefruit juice, zesty lime juice and soda. 9.95

Starters

Carrot and ginger soup, warm sourdough roll (v, gfa) 512 kcal 7.95

Pressed smoked chicken and pancetta terrine, apricot and carrot chutney 222 kcal 8.95

Smoked salmon, horseradish panna cotta, pickled fennel, orange salad 414 kcal 10.95

Deep fried brie, pear, walnut, celery and radish salad (v) 429 kcal 8.25

Steamed vegetable parcels, wild mushroom, soy and miso broth (vg) 443 kcal 8.25

Sesame coated trout, cucumber, spring onion, soya (gf) 323 kcal 8.95

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.95

Nibbles

Cauliflower bao bun, sriracha mayo (vg) 437 kcal 7.25

Halloumi fries, cranberry relish (v, gf) 585 kcal 7.45

Crispy chilli beef, cashew nuts (gf) 571 kcal 7.45

Goan curry king prawns, flatbread 511 kcal 8.95

Butterbean, garlic dip, seeded flatbread (v, gf) 396 kcal 6.95

Crispy squid, sweet chilli mango 422 kcal 7.45

Sunday Roast Lunches

Our roast lunches are served until 5.30pm. After 5.30pm please ask your Server for availability.

Mixed roast beef (served pink) and loin of pork, all the trimmings 1397 kcal 23.95

Campbell Brothers roast beef (served pink), with Yorkshire pudding (gfa) 825 kcal 20.95

Roast loin of pork, sage and apple stuffing, crackling apple sauce, (gf) 1075 kcal 19.95

Nut roast, butternut squash, cashew, chestnut, spinach, redcurrant gravy (vg, gf) 1025 kcal 16.95

Braised shoulder of lamb, rosemary gravy (gf) 1142 kcal 25.95

All of the above are served with roast potatoes, seasonal vegetables and gravy

Pork and apple stuffing (gf) 698 kcal 5.95

Cauliflower cheese (v, gf) 392 kcal 5.95

Pigs in blankets, cranberry sauce (gf) 429 kcal 6.95

Sunday Mains

Honey roasted ham, (served cold) fried eggs and chips (gf) 1211 kcal 17.45

10oz 30 day aged Scotch ribeye steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1346 kcal 34.95

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal 17.25

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal 17.45

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.95

Lentil bolognese tagliatelle, black olive and tomato compote, vegan parmesan shards (vg) 1194 kcal 17.45

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 17.95

Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal 13.25

Spring vegetable risotto, peas, broad beans, asparagus, lemon (vg, gf) 389 kcal 10.95

Adults need around 2000 kcal a day.

--A 12.5% discretionary service charge will be added to your bill for tables of 8 or more - 100% goes to our staff-- | The Falcon - www.falconatwarmington.co.uk - 01295 692 120

Sides

Dirty fries (gf) 502 kcal 5.95

Buttered vegetables (v, gf) 200 kcal 4.95

Chunky chips (vg, gf) 535 kcal 4.95

Garlic bread, cheese (v) 621 kcal 5.25

Peppercorn sauce (gf) 144 kcal 2.95

Mixed salad (vg, gf) 99 kcal 4.75

Puddings and Cheese

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 539 kcal 8.45

Spiced coconut arancini, glazed pineapple, passion fruit sorbet, rum syrup (vg, gf) 436 kcal 8.25

Mascarpone and lemon cheesecake, raspberry sorbet (v) 510 kcal 8.95

Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) 486 kcal 8.45

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 8.45

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 8.45

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 8.45

A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 10.95

Westcombe Cheddar / Cotswold Organic Brie / Shropshire Blue

Espresso Martini - Sapling vodka, Fair Café liqueur, cold brew espresso, vanilla syrup, sugar syrup 9.95

Ice Creams and Sorbets

One scoop (v, gf) 196 kcal 2.50

Two scoops (v, gf) 313 kcal 5.00

Three scoops (v, gf) 429 kcal 7.50

Choose from; Chocolate (v, gf) 127 kcal , Vanilla (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal , Honeycomb (v, gf) 137 kcal ,

Raspberry Ripple (v, gf) 128 kcal , Milk chocolate sorbet (v, gf) 100 kcal , Cherry Sorbet (vg, gf) 83 kcal , Raspberry Sorbet (vg, gf) 68 kcal ,

Lemon Sorbet (vg, gf) 74 kcal , Blackcurrant Sorbet (vg, gf) 68 kcal , Bramley Apple Sorbet (vg, gf) 65 kcal

Hot Drink with a Small Pudding

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45

Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45

Mint choc chip and dark chocolate Arctic slice, chocolate sauce (v) 274 kcal 8.45

Coffees and Hot Drinks

All hot drinks are served with a gluten free flapjack.

Selection of tea (v, gf) 24 kcal 3.95

Cafetière of coffee (v, gf) 47 kcal 3.95

Double espresso (vg, gf) 0 kcal 3.75

Cappuccino (v, gf) 127 kcal 3.95

Hot chocolate (v, gf) 298 kcal 4.45

Americano (vg, gf) 0 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Latte (v, gf) 128 kcal 3.95

Flat white (v, gf) 47 kcal 3.95

Irish coffee (v, gf) 135 kcal 8.25

Why not add a bit of oomph! to a latte or hot chocolate for 3.00

Sticky Toffee Pudding Liqueur

Salted Caramel Liqueur

Chocolate Brownie Liqueur

Rhum Orange Liqueur

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.