

The Falcon ~ Daily Menu

~ Tuesday 9th April 2024 ~

Something to whet your whistle

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

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
- Steamed vegetable parcels**, wild mushroom, soy and miso broth (vg) 443 kcal 8.25
- 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
- Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.95
- Sesame coated trout**, cucumber, spring onion, soya (gf) 323 kcal 8.95

Nibbles

- | | |
|--|--|
| Halloumi fries, cranberry relish (v, gf) 585 kcal 7.45 | Crispy chilli beef, cashew nuts (gf) 571 kcal 7.45 |
| Cauliflower bao bun, sriracha mayo (vg) 437 kcal 7.25 | Crispy squid, sweet chilli mango 422 kcal 7.45 |
| Goan curry king prawns, flatbread 511 kcal 8.95 | Butterbean, garlic dip, seeded flatbread (v, gf) 396 kcal 6.95 |

Main Courses

- Chicken, ham and leek pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal 17.45
- Braised pork ribeye**, pearl barley and french style peas 1185 kcal 18.95
- Lamb rump**, Moroccan roast vegetables, almonds, sweet potato fondant, harissa, pomegranate sauce (gf) 866 kcal 27.95
- Buttermilk fried chicken burger**, pancetta, guacamole, hot sauce, mayo, pickled red onion, fries 1414 kcal 16.95
- Baked hake**, spring vegetables, new potatoes, warm tartare sauce (gf) 497 kcal 23.95
- Lentil bolognese tagliatelle**, black olive and tomato compote, vegan parmesan shards (vg) 1194 kcal 17.45
- Pan fried chicken breast**, wild mushroom, truffle arancini, butternut squash purée, Madeira sauce (gf) 663 kcal 20.95
- Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.95
- 10oz 30 day aged Scotch ribeye steak**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1346 kcal 34.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45
- Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 731 kcal 17.95
- Braised shoulder of lamb**, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 25.95
- Buttercross farm pork and leek sausages**, buttered mashed potatoes, onion gravy (gf) 924 kcal 17.25
- Honey roasted ham**, (served cold) fried eggs and chips (gf) 1211 kcal 17.45
- Fish pie**, smoked haddock, salmon, cod, king prawns, French style peas (gf) 843 kcal 18.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 17.95

Light Bites

- Roasted celeriac, kimchi butter**, apple and pear sesame salad (v, gf) 346 kcal 12.25
- Crispy shredded lamb flatbread**, tomato, red pepper and mint yoghurt 579 kcal 12.95
- Spring vegetable risotto**, peas, broad beans, asparagus, lemon (vg, gf) 389 kcal 10.95
- Goats cheese, red pepper, blushed tomato quiche**, crème fraîche new potato salad (v, gf) 834 kcal 11.95
- Smoked haddock and salmon fishcake**, tomato, spring onion salad (gf) 486 kcal 13.25
- Fillet steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.95

Adults need around 2000 kcal a day.

A 12.5% discretionary service charge is added to bills of tables over 8 people - 100% goes to our staff | The Falcon - www.falconatwarmington.co.uk - 01295 692 120

Sides

Chunky chips (vg, gf) 535 kcal 4.95

Mixed salad (vg, gf) 99 kcal 4.75

Garlic bread (v) 426 kcal 4.75

Broccoli, chilli, almonds (v, gf) 291 kcal 4.45

Dirty fries (gf) 502 kcal 5.95

Buttered vegetables (v, gf) 200 kcal 4.95

Garlic bread, cheese (v) 621 kcal 5.25

Peppercorn sauce (gf) 144 kcal 2.95

Puddings and Cheese

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

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

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

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

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

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

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 Cream and Sorbets

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Vanilla (v, gf) 127 kcal

Chocolate (v, gf) 127 kcal

Strawberry (v, gf) 122 kcal

Honeycomb (v, gf) 137 kcal

Marmalade (v, gf) 118 kcal

Mocha Coffee (v, gf) 140 kcal

Raspberry Ripple (v, gf) 128 kcal

Milk chocolate sorbet (v, gf) 100 kcal

Raspberry Sorbet (vg, gf) 68 kcal

Lemon Sorbet (vg, gf) 74 kcal

Blackcurrant Sorbet (vg, gf) 68 kcal

Cherry Sorbet (vg, gf) 83 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

Coffee and Tea

All hot drinks are served with a gluten free flapjack (vg, gf).

GF Flapjack (vg, gf) 104 kcal 0.92

Flat white (v, gf) 47 kcal 3.95

Latte (v, gf) 128 kcal 3.95

Double espresso (vg, gf) 0 kcal 3.75

Hot chocolate (v, gf) 298 kcal 4.45

Americano (vg, gf) 0 kcal 3.95

Cafetière of coffee (v, gf) 47 kcal 3.95

Cappuccino (v, gf) 127 kcal 3.95

Selection of tea (v, gf) 24 kcal 3.95

Irish coffee (v, gf) 135 kcal 8.25

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.