



SUNDAY MENU

Starters

- Roast Squash Soup, Hazelnut & Sage (v/gf) £6
Salt-Baked Beetroot, Dandelion & Graceburn Cheese (gf) £8
Ratatouille, Fried Duck Egg, Lemon Thyme (gf/v) £8.50
Cured Var Salmon, Salmon Rillettes, Pickled Cucumber, Melba Toast £9
Poached Suffolk Ham & Savoy Cabbage Terrine, Black Pudding Croquette £9

Mains

- Riseley & Potato Pie, Braised Rainbow Chard (v) £15
Isle of Mersea Skate Wing, Confit Fennel & Onions, Caper Brown Butter (gf) £19
Slow Roasted Sirloin Beef, Yorkshire Pudding, Horseradish Hollandaise £18
Roast Priors Hall Farm Pork Belly, Sage & Onion Stuffing, Bramley Apple Sauce £17
Roast Cotswold White Chicken, Confit Leg, Bread Sauce £17

(All roasts served with roast potatoes, bashed neeps,
greens & cauliflower cheese, family-style on sharer plates)

Desserts

- Honey Panna Cotta, Poached Rhubarb, Lavender Shortbread (v) £7
Sticky Toffee Pudding, Toffee Sauce, Clotted Cream Ice Cream (v) £7.50
Baked Braeburn Apple, Mincemeat Ice Cream (gf) £6
Chocolate Truffles £3
British Cheese Selection, Chutney & Oatcakes £9

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries or dietary requirements, please contact us in advance, and we will make sure you are provided for.
A discretionary service charge of 12.5% will be added to your bill.
v ~ vegetarian gf ~ gluten free n ~ contains nuts*

The FALCON

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