

WELCOME TO
THE FALCON STEAKHOUSE



THE FALCON
Steak House

WE'RE SO GLAD YOU CHOSE TO VISIT US

We use the finest locally sourced meats, including beef sourced from our family farm within only a few miles from our kitchen door.

We hope you enjoy your time with us. If there's anything you need, please let one of our team know and we'll do our best to accommodate.

WI-FI PASSWORD : steaktastic

SUNDAY LUNCH MENU

SERVED SUNDAY LUNCH 12 – 3:15 PM

SUNDAY ROASTS

All roast options come with:

Homemade Yorkshire pudding (gluten free available), honey-mustard roasted parsnips, tenderstem broccoli, creamed leeks, kale & savoy cabbage, carrot & swede mash, roasted potatoes & real gravy

30 DAY AGED SIRLOIN STEAK £29.95

8oz Sirloin, a great all-rounder. Balanced tenderness and rich taste

Served pink (for well-done, please ask)

30 DAY AGED RIBEYE STEAK £32.95

8oz Ribeye, juicy, marbled & flavoursome steak

Served pink (for well-done, please ask)

30 DAY AGED FILLET STEAK £35.95

8oz Fillet, the most tender & lean cut of beef, the king of steaks

Served pink (for well-done cooking, please ask)

LAMB RUMP £31.95

Tender and flavoursome locally source lamb rump

Served pink (for well-done please ask)

BACON-WRAPPED CHICKEN BREAST £25.95

Tender French-trimmed chicken wrapped in local bacon

ROASTED BUTTERNUT WEDGE £21.95

Butternut squash, served with gluten free vegetarian gravy

TABLE EXTRAS

YORKSHIRE PUDDING

GLUTEN FREE OPTION AVAILABLE

Homemade Yorkshire pudding

£2.95

EXTRA VEGETABLES

Medley of all our vegetables

£5.95

ROAST POTATOES (5)

Crispy local Maris Piper potatoes

£5.95

PIGS IN BLANKETS (GF)

4 chipolatas wrapped in local bacon

£5.95

CAULIFLOWER CHEESE

GLUTEN FREE OPTION AVAILABLE

Roasted in cheddar cheese sauce

£5.95

THE SUNDAY BEST

PRESENTING THE ULTIMATE SUNDAY ROAST EXPERIENCE

A farm-to-fork feast featuring all three of our Sunday meat specialities:

30-DAY AGED SIRLOIN STEAK

(SERVED PINK)

BACON-WRAPPED CHICKEN BREAST

LAMB RUMP

(SERVED PINK)

Why not upgrade your steak to a Ribeye for £3 or a Fillet for £6

Accompanied by 2 homemade Yorkshire puddings (gluten free alternative available), roasted potatoes, honey-mustard roasted parsnips, creamed leeks, kale & savoy cabbage, carrot & swede mash, cauliflower cheese, pigs in blankets & plenty of homemade gravy

**Conclude your exceptional roast experience with
any 2 of our homemade desserts to dine-in or takeaway**

**THIS IS A SHARING PLATTER FOR 2
£79.95**

YOUNG FALCONER'S MENU

AGED 12 & UNDER

SERVED SUNDAY 12-3:05PM

Please see our Lunch or Main menu for our regular Young Falconer's options

SUNDAY ROASTS

Served with all the trimmings

KIDS SIRLOIN STEAK ROAST £15.95

4oz Sirloin steak Cooked pink (for well-done, please ask)

KIDS ½ SIZED BACON-WRAPPED CHICKEN BREAST £15.95

Tender French-trimmed chicken wrapped in local bacon

KIDS ½ SIZED LAMB RUMP £15.95

Tender locally sourced lamb rump, Cooked pink (for well-done, please ask)

HOMEMADE PIZZA

MARGHERITA PIZZA BREAD £10.95

Served with dressed salad leaves & a side of skinny fries

DESSERTS

ICE CREAM PARLOUR £4.95

2 scoops of vanilla ice cream

With your choice of sauce & toppings

SAUCES

Chocolate

Biscoff

Strawberry

TOPPINGS

Marshmallows

Oreo crumbs

Biscoff crumbs

TAKEAWAY DESSERTS

Feeling full? Can't Stay? Then take it away!

See our homemade dessert menu for all takeaway options

SUNDAY DESSERT LIST

DINE-IN DESSERTS

THE PERFECT WAY TO FINISH OFF YOUR FALCON EXPERIENCE

AFFOGATO £7.95

*Double espresso poured over 2 scoops of farmhouse vanilla ice cream
Served with homemade shortbread. For gluten free alternative, please ask*

LEMON POSSET £8.95

*Dairy free, chilled dessert with a velvety texture, infused with zesty lemon
Served with berry compote & homemade shortbread. For a gluten free alternative, please ask*

ETON MESS £8.95

Crushed meringue, fresh strawberries, mixed berries & chantilly cream

BISCOFF BANOFFEE PIE £8.95

*Bananas, cream & thick caramel sauce combined with a Biscoff biscuit base
Served with farmhouse vanilla ice cream*

OREO CHEESECAKE £8.95

*Milk chocolate cheesecake topped with crushed Oreos
Served with farmhouse vanilla ice cream*

STICKY TOFFEE PUDDING £8.95

*Soft and sweet date cake with hazelnut crumbs soaked in warm toffee sauce
Served with farmhouse vanilla ice cream*

TAKEAWAY DESSERTS

FEELING FULL? CAN'T STAY? THEN TAKE IT AWAY!

BISCOFF BANOFFEE PIE £6.95

Bananas, cream & thick caramel sauce combined with a Biscoff biscuit base

OREO CHEESECAKE £6.95

Milk chocolate cheesecake topped with crushed Oreos

STICKY TOFFEE PUDDING £6.95

Soft and sweet date cake with hazelnut crumbs soaked in warm toffee sauce

BOX 'O' BEAUTS £20.00

Mix and match any 3 of our takeaway desserts to create your ultimate beaut!

*All service charges go directly to the staff on shift & our chosen charities
Wifi password: steaktastic
Let a member of staff know about any special occasions or dietary requirements*

WINE & DRINKS LIST

SOFT DRINKS

Served with ice & garnish unless stated*

COCA-COLA	£4.45
DIET COKE	£4.45
COKE ZERO	£4.45
SCHWEPPE'S LEMONADE	£4.45
ORANGE JUICE	£4.00
APPLE JUICE	£4.00
APPLETISER	£3.95
ELDERFLOWER PRESSÉ	£3.95
APPLE & RASPBERRY J2O	£3.95
ORANGE & PASSIONFRUIT J2O	£3.95
FRUITSHOOT*	£1.90

LAGER

MADRI 4.6% CRISP GOLDEN PREMIUM LAGER	PINT £6.10
PRAVHA 4.0% LIGHT TASTING PILSNER	£5.90

CIDER

THATCHERS HAZE 4.5% CLOUDY, REFRESHING CIDER	PINT £5.30
THATCHERS GOLD 4.8% REFRESHING MEDIUM DRY CIDER	£5.30

STOUT

GUINNESS 4.1% IRISH PREMIUM STOUT	PINT £6.10
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ALE

BLOODY NORA 4.7% LIGHTLY SPARKLING ORANGE IPA	PINT £5.80
MAIDEN VOYAGE 4.0% TRADITIONAL AMBER BITTER	£4.20

RED WINES

	125ml	175ml	250ml	75cl
MERLOT, JACK RABBIT CHILE - 11% ABV	£4.30	£5.70	£7.90	£23.00
SHIRAZ, JACK RABBIT CHILE - 11% ABV	£4.30	£5.70	£7.90	£23.00
MALBEC, LA BONITA ARGENTINA - 13% ABV	£4.70	£6.60	£9.10	£27.00

WHITE WINES

	125ml	175ml	250ml	75cl
CHARDONNAY, JACK RABBIT SOUTH AFRICA - 11% ABV	£4.30	£5.70	£7.90	£23.00
PINOT GRIGIO, JACK RABBIT ITALY - 11% ABV	£4.30	£5.70	£7.90	£23.00
SAUVIGNON BLANC, JACK RABBIT CHILE - 11% ABV	£4.30	£5.70	£7.90	£23.00
SAUVIGNON BLANC, SOUTH ISLAND NEW ZEALAND - 12.5% ABV	£5.50	£7.50	£10.50	£31.00

ROSÉ WINES

	125ml	175ml	250ml	75cl
WHITE ZINFANDEL, JACK RABBIT CALIFORNIA - 10.5% ABV	£4.30	£5.70	£7.90	£23.00
PINOT BLUSH, DELLE VENEZIE ITALY - 11.5% ABV	£4.60	£6.50	£8.90	£26.00

SPARKLING WINES

PROSECCO, FRIZZANTE ITALIA ITALY - 11% ABV	200ml £6.50
ROSÉ SPUMANTE, JULIET ITALY - 10.5% ABV	75cl £28.00

NO & LOW ZONE

	ABV%	£
GORDON'S ZERO RASPBERRY GIN SERVED WITH ELDERFLOWER TONIC & RASPBERRIES	0.0%	£6.50
GUINNESS 0.0 IRISH PREMIUM ALCOHOL-FREE STOUT	0.0%	£5.10
PERONI NON-ALCOHOLIC LAGER 330ML NASTRO AZZURRO SENZA ALCOL	0.0%	£3.95
RAMSBURY LOW ALCOHOL ALE 500ML MENTAL HEALTH MOVEMENT IPA	0.0%	£3.95
DOOMBAR ZERO 500ML BALANCED & MOREISH AMBER ALE	0.0%	£4.90
THATCHERS ZERO 500ML GOLDEN, MEDIUM DRY ALCOHOL-FREE CIDER	0.0%	£4.90
FREIXENET NO-SECCO 200ML PROSECCO WITHOUT THE ALCOHOL	0.0%	£4.95

TO SEE OUR EXTENSIVE WINE & DRINKS LIST

PLEASE SPEAK TO YOUR SERVER