



FALCON MANOR

STARTERS

SEASONAL SOUP

Fresh Bread £6.00

PIG TERRINE

Roast garlic and shallot puree, pane hens egg, grilled artichoke £7.00

WILD MUSHROOM AND FETA FRITTERS

Escalivda, basil pesto (V) £7.95

ROAST WOOD PIGEON

Black pudding croquettes, chargrilled sweet corn, pigeon jus £8.25

SCOTTISH MUSSELS

Puttanesca sauce, warm bread £7.00

POTTED MACKEREL

Pickled cucumber, samphire, homemade honey and spelt loaf £7.00

MAINS

HERB CRUSTED BACK OF HAKE

Hassleback potato, petit pois, cavolo nero and moules marinière £17.95

HONEY GLAZED DUCK BREAST

Duck legs pastille, celeriac puree, baby carrot, five spice jus £17.95

LOIN OF VENISON

Puy lentils, candied beetroot, buttered sprout leaves, pan juices £19.95

ROAST BACK OF COD

Mini fish pie, crisp kale, caper beurre noisette £16.50

OX TONGUE AND CHEEK

Butternut squash, smoked pomme puree, roast baby veg, port and thyme jus £17.50

SPINACH AND CHESTNUT WELLINGTON

Roast chestnuts, oyster mushroom velouté £14.00

DESSERTS

FRENCH PASTRY BREAD AND BUTTER PUDDING

Orange and sultanas, cognac anglaise £6.50

DARK CHOCOLATE TORTE

Whisky ice cream, coffee syrup & caramel mouse £7.50

CHEESE AND BISCUITS

Grapes celery & orchard chutney £9.50

CRÈME CARAMEL

Orange and cinnamon compote, hazelnut crumble £7.50

MINI PAVLOVA

Passion fruit curd, mango salsa, lime gel, fresh winter berries £6.50

APPLE AND BLACKCURRANT CRUMBLE

Blackberry sorbet, lemon balm £6.50



GRILL MENU

STEAKS FOR TWO

CHATEAUBRIAND £55.50

COTE DE BEOUF £45.50

Accompanied by hand cut chips, choice of 2 sauces, grilled tomato, roast mushrooms, Bowland beer battered onion rings, watercress

STEAKS

8OZ FILLET STEAK £25.00

8OZ SIRLOIN STEAK £21.00

8OZ RIBEYE STEAK £19.00

All served with hand cut chips, grilled tomatoes, roast mushroom, watercress

SAUCES

Port and thyme jus / Blue Cheese / Peppercorn Sauce / Béarnaise

£2.00 each

GOURMET BEEF BURGER

Crispy pancetta, cheddar, tomato relish in toasted brioche bun,
hand cut chips, coleslaw, mixed leaf salad

£13.00