

FALCON MANOR

MENU

NIBBLES & LIGHT BITES

Baked sour dough, rosemary oil and aged balsamic £3.95

Toasted pitta bread, hummus and smoked paprika £3.95

Mixed olives, sun-blushed tomatoes, olive oil & garlic croutes £3.95

Falcon meze; salmon fish cakes, ponzu chicken wings, haddock goujons, pitta bread, hummus, olives, green salad £9.95

Thai style salmon fish-cakes, Asian noodles, lemon-grass & coriander oil £7.00

Panko deep fried brie, smoked chilli jam (v) £6.50

Seasonal soup, crusty bread £6.00

Crispy ponzu chicken wings, smoked chilli jam £7.50

Oak smoked salmon, pickled samphire, capers & wild rocket £8.00

SANDWICHES

All sandwiches served on fresh cut bread with a salad garnish

Yorkshire ham & piccalilli £6.00

Free range egg & watercress £5.00

Wensleydale cheese & chutney £5.50

Roast beef with horseradish mayonnaise £6.50

HOT SANDWICHES

Fish goujons with tartare sauce £6.00

Roast beef, red onion gravy £6.50

PUB CLASSICS

Homemade beef burger, toasted brioche bun, crisp pancetta, smoked apple wood cheese, baby gem lettuce, relish & proper chunky chips £12.50

Bowland beer battered haddock, chunky chips, mushy peas, tartare sauce £13.00

Yorkshire ham, free range egg, chunky chips £13.50

DESSERTS

Eton Mess £6.50

Falcon Manor Ice Cream Sundae £6.50

Selection of local cheeses, tomato chutney, grapes & crackers (gf) £9.50

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream £6.50

(gf) – Can be Gluten Free (v) – Suitable for Vegetarians

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.