



THE FALCON

Falcon Hotel: Sample Menu

Evening Menu

To Begin

SOUP OF THE DAY warm crusty roll & butter	6
SMOKED MACKEREL PATE , torched orange & fennel salad, toast	7
CRAYFISH & PRAWN COCKTAIL , baby gem, dried tomato, cucumber, lemon & Maryrose	8
HAM HOCK TERRINE , cornichons, pickles & sourdough toast	7
CHICKEN LIVER PARFAIT , port gel, charred brioche, balsamic onion compote	7
GOAT CHEESE , honey & hazelnut granola, roasted plum, pesto, crostini (V)	7

To Follow

SLOW COOKED PORK BELLY, HONEY AND PARSLEY, CRACKLING	16
Mousseline potato with pickled red cabbage, hispi, apple gel, red wine jus	
ROASTED RUMP OF SHROPSHIRE LAMB	19
Dauphinoise potato, ratatouille vegetables, kale, mint gel, rosemary jus	
8OZ MORETON FARM BEEF RIBEYE	24
Confit tomato, mushroom, triple cooked hand cut chips, watercress, béarnaise, thyme jus	
8OZ MORETON FARM RUMP OF BEEF	21
Roast tomato & mushroom, triple cooked hand cut chips, house relish & thyme jus	
GRILLED COD FILLET, LEMON HERB CRUSH	15
Creamed mash potato, confit garlic wilted spinach, mushroom champagne cream	
CONFIT & TORCHED SALMON, SOUR CREAM	16
Scallop risotto, tarragon, cucumber, parmesan, lobster & mussel cream foam	
BRAISED FENNEL, CAVOLO NERO, WALNUTS, RANGE, SHROPSHIRE BLUE CHEESE	14
Mustard potato gnocchi, white wine narge, watercress, mustard drops(V)	
APPLE, BEETROOT & GOAT CHEESE RISOTTO	14
Parmesan, crispy shallot, watercress & tarragon oil (V)	

Sides

Creamed Mash Potato 4	Hand Cut Triple Cooked Chips 4	Skinny Fries 4
House Salad 3	Seasonal Vegetables 4	Dauphinoise Potatoes 4

Please ask our staff if you have any allergen requirements