



THE FALCON AT HATTON

COOKED WITH CARE AND SERVED WITH PRIDE

SHARE & GRAZE

Picnic Board - Ham & Cheese Croquette, Piccalilli, Smoked Mackerel, Bocconcini & Cherry Tomato Salad, Mixed Breads 14.95

Camembert Sharer with Toasted Ciabatta 11.50



Rustic Breads with Olives & Balsamic Dip **V** 6.50

STARTERS

Homemade Soup Served With Rustic Bread **V** 5.50

Ham & Cheese Croquette, Piccalilli, Crispy Shallots & Watercress 6.95

Wild Mushroom, Parmesan & Herb Cream, Toasted Bloomer **V** 6.50

Crab & Crayfish Cocktail, Tomato & Chilli Salsa, Rustic Brown Bloomer 7.95

Marinated Bocconcini, Cherry Tomato, Rocket & Balsamic Dressing **V** 6.75

Pan Fried Scallops, Clonakilty Black Pudding, Pea Puree
Crispy Bacon & Pea Shoots 9.95/18.50 Main

SALADS

Crispy Duck, Mooli, Carrot & Chinese Cabbage Salad, Soy,
Ginger and Honey Dressing 7.00/13.50

Smoked Mackerel, New Potato, Roasted Beetroot, Pickled Red Onion
& Horseradish Crème Fraiche 7.00/13.50

Caesar Salad, Chicken, Baby Gem, Anchovies,
Crutons 7.00/13.50

Superfood Salad Of Puy Lentils, Grilled Avocado,
Broccoli & Harissa **V** 6.00/12.50
Add Chicken 7.75 Side or 16.00 Main

MAINS

Pork Fillet Wrapped in Sorrano Ham,
Potato Rosti, Buttered Kale & Roast Apple Jus 15.00

Pan Fried Sea Bream,
Braised Fennel & Samphire Risotto, Sauce Vierge 15.50

Slow Cooked Lamb Shoulder, White Bean, Chorizo,
Cherry Tomato & Spring Onion Stew, Pea Shoots 16.50

Aubergine Parmigiana, Carrot, Pomegranate & Mint Salad **V** 13.50

Free Range Chicken Kiev, Skinny Fries,
Rocket Red Onion & Tomato Salad 15.50

Baked Cod, Curried Sweet Potato & Spinach,
Mint Yoghurt 15.00

Poached Plaice Paupiette,
Spring Onion Potato Cake, Chive Butter Sauce 14.50

Pan Fried Duck Breast, Fondant Potato,
Honey & Thyme Carrot Puree, Wilted Spinach,
Port & Juniper Reduction 19.00

Salmon & Dill Fishcake, Spinach, Cream Sauce 14.50

CHARGRILLED

Hereford 28 Day Dry Aged 8oz Rump Steak, Chunky Chips, Roasted Tomato,
Mushroom & Watercress 17.00 Add Peppercorn or Butter & Garlic Sauce 2.50

7oz Flat Iron Steak, Chunky Chips, Roasted Tomato, Mushroom
& Watercress 16.00 Add Peppercorn or Butter & Garlic Sauce 2.50

8oz Beef Burger in Brioche Bun, Chunky Chips, BBQ Sauce 12.50

Double Falcon Burger in Brioche Bun, Chunky Chips, BBQ Sauce 16.50

Chargrilled Chicken Breast Burger in Brioche Bun, Chunky Chips,
BBQ Sauce 13.50

Grilled Mushroom, Tomato & Halloumi Burger in Brioche Bun,
Chunky Chips, BBQ Sauce **V** 12.50

Add Cheese, Bacon, Chorizo, Stilton or Mushroom To Your Burger £1 each

FAVOURITES

Beer Battered Market Fish Of The Day, Chunky Chips,
Crushed Minted Peas & Tartar Sauce 12.50

Gammon, Chunky Chips, Fried Egg 14.00

Club Sandwich - Chicken, Bacon, Lettuce, Tomato, Chunky Chips & Salad 9.50

SIDES

Buttered New Potatoes 3.20

Rocket Red Onion & Cherry Tomato Salad 3.00

Chunky Chips 3.20

Skinny Fries 3.20

Seasonal Veg 3.20

LIGHT LUNCH PRIX FIX MENU

2 COURSES £12.50 3 COURSES £15.95

AVAILABLE MONDAY TO FRIDAY 12 - 5PM - BOOK A TREAT FOR THE WEEK

EXCLUDES BANK HOLIDAYS

Please note this cannot be used in conjunction with any other offer including 10% off for hotel residents

All our dishes are prepared to order from fresh produce. During busier times waiting times from point of order may vary to ensure the quality of your dining experience is at its best.

If you have any special dietary requirements please ask and we will do our best to accommodate. We are proud to work with some of the UK's best producers of fine fresh produce including; Orchard Eggs of Chadwick Farm Solihull, Bennets Ice Cream, Salmon Inc, Barry The Butchers Purveyors of Quality Meats, Worcester Produce, Sidwells, Woodwards Produce & Coffee Italia.

Please note children's meals or children's portions are for 14 year olds and under only. Unfortunately we do not accept cheques Diners Card or Amex as payment.