



THE FALCON

AT HATTON

COOKED WITH CARE AND SERVED WITH PRIDE

SHARE & GRAZE

Rustic Breads, Olive Oil, Balsamic Vinegar V	4.50	Garlic and Rosemary Box Baked Camembert With Red Onion Marmalade & Ciabatta Croutons V	12.95
Mixed Marinated Olives V	3.50		
Ocean Board - Smoked Salmon, Capers and Lemon, Salt & Pepper Squid, Chilli & Lime Crab Cakes, Sweet Chilli Dip, Lemon Aioli & Crostini	16.95	Turf Board - Crispy Pork Belly, Apple & Vanilla Puree, Pulled Chicken Terrine, Winter Spiced Plum Chutney, Pork, Leek & Cheddar Scotch Egg, Wholegrain Mustard & Honey Dressing, Roast Beef & Horseradish, Crostini	16.95

STARTERS & SALADS

Homemade Soup Served with Rustic Bread V	5.50	Chilli & Lime Crab Cakes With a Shellfish Chowder & Basil Oil	6.50
Hand Pulled Chicken Terrine - Winter Spiced Plum Chutney, Ciabatta Croutons & Mixed Leaves	5.95	Portobello Mushroom Rarebit - On Toasted Sourdough, Soft Poached Egg & Pea Shoots V	5.50
Classic Moules Marinière with Warm Rustic Breads	6.50/13.00	Apple & Cider Pork Belly, Black Pudding, Apple and Vanilla Puree, Crispy Pancetta	7.50/15.00
The Falcon Scotch Egg - A Pork, Leek & Cheddar Scotch Egg with Wholegrain Mustard and Honey Dressing	6.95	Scallops of the Day - Ask your Server for Details	9.95
Smoked Salmon - Whipped Horseradish Cream, Sweet Pickled Candied Beetroot, Beetroot Puree, Red Amaranth, Melba Toast	8.00	Crispy Duck Salad - Crispy Duck, Mooli, Carrot & Chinese Cabbage, Soy, Ginger & Honey Dressing	7.00/13.50
Breaded Goats Cheese Fritters with Red Onion Marmalade, Wild Rocket & Cherry Tomatoes V	6.95	Caesar Salad - Chicken, Bacon, Baby Gem, Anchovies, Croutons, Caesar Dressing & Parmesan	7.00/13.50



MAINS

Beer Battered Market Fish of the Day, Chunky Chips, Minted Pea Puree & Tartar Sauce	12.50	CHARGRILLED	
Sausage & Mash - Pork, Apple & Black Pudding Sausages, Creamed Mashed Potato, Crispy Shallots, Rich Red Wine Gravy	12.50	8oz Falcon Steak Burger With Baby Gem, Red Onion, Gherkin & Tomato, served in a Toasted Brioche Bun with Homemade Burger Relish	12.50
Duo of Pies to Share Short Crust Steak & Guest Ale Pie With Prime Beef Rump, Mushroom, Carrot, Thyme, Garlic & Shallots in a Rich Guest Ale Jus Shepherd's Pie With Lamb Shoulder, Carrots, Shallots, Garlic, Rosemary in a Red Wine Gravy & a Mashed Potato Top Served with Seasonal Vegetables, Roasted Winter Roots, Mashed Potato, Chunky Chips & Red Wine Gravy	19.50	16oz Falcon Steak Double Burger With Baby Gem, Red Onion, Gherkin & Tomato, served in a Toasted Brioche Bun with Homemade Burger Relish	16.50
A Wild Mushroom, Roasted Butternut Squash & Spinach Pithivier - Cavolo Nero, Winter Vegetable & Roasted Vine Tomato Broth V	13.95	Vegan Burger - Spiced Chickpea and Coriander Patty With Baby Gem, Red Onion and Tomato, served on a Toasted Flat Bread with Homemade Vegan Burger Relish V	12.50
Slow Cooked Lamb Shoulder - Herb Crushed Baby Potatoes, Roasted Celeriac, Butternut Squash Puree, Taylors Port & Rosemary Jus	16.95	Cajun Chicken Burger With Baby Gem, Red Onion, Gherkin & Tomato, served in a Toasted Brioche Bun with Homemade Burger Relish	13.50
Roasted Breast of Pheasant - Pheasant Leg Rilette, Game Chips, Parsnip Puree, Sautéed Cabbage & Bacon, Blackberries, Red Wine Gravy	18.00	Add Cheddar, Bacon, Chorizo, Stilton or Mushroom to your Burger	1.00
Pan Seared Haunch of Venison Fillet - Fondant Potato, Braised Red Cabbage, Carrot & Thyme Puree, a Port & Red Wine Reduction	18.50	Hereford 28 Day Dry Aged 8oz Sirloin Steak - Chunky Chips, Roasted Tomato, Mushroom & Watercress	22.00
Oven Roasted Fillet of Hake with Chorizo & Tomato Stew, Wilted Spinach & a Soft Herb Salad	17.00	Add Peppercorn, Blue Cheese, Roasted Garlic Butter or a Red Wine Jus	2.50
Pan Fried Sea Bream with a Bubble & Squeak Cake & Petit Pois à la Française	16.95	Hereford 28 Day Dry Aged 8oz Rump Steak - Chunky Chips, Roasted Tomato, Mushroom & Watercress	17.50
		Add Peppercorn, Blue Cheese, Roasted Garlic Butter or a Red Wine Jus	2.50
		10oz Chargrilled Gammon Steak - Glazed Pineapple, Free Range Fried Egg, Peas & Chunky Chips	14.50

SIDES

Beer Battered Onion Rings 3.00 Honey & Thyme Roasted Winter Root Vegetables 3.25 Chunky Chips 3.25 Skinny Fries 3.25 Seasonal Veg 3.25

SANDWICHES (SERVED 12-4PM)

All sandwiches served with skinny fries and salad garnish on a choice of rustic brown/white or ciabatta

Posh Fish Finger, Baby Gem Lettuce & Tartar Sauce	7.25	Spiced Falafel Flatbread - Spiced Falafels, Red Peppers, Red Onion, Cherry Tomatoes & a Cumin Crème Fraiche V	7.25
Rare Roast Beef, Watercress & Horseradish Crème Fraîche	8.75		
Smoked Salmon, Cucumber, Cream Cheese & Black Pepper	7.75	The Haseley Ploughmans - Mature Cheddar, Gem Lettuce, Tomato, Chutney V	7.25
The Falcon BLT 7.75 - Upgrade To The Falcon Club With Chicken	9.75		

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 Puryeyors of Quality Meats, Worcester Produce, 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.