

THE FALCON

AT HATTON

COOKED WITH CARE AND SERVED WITH PRIDE

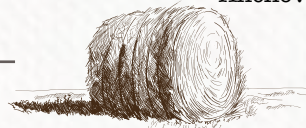
SUNDAYS AT THE FALCON

SHARE & GRAZE

Rustic Breads, Olive Oil, Balsamic Vinegar V	4.50	Garlic & Rosemary Box Baked Camembert with Red Onion Marmalade & Ciabatta Croutons V	12.95
Mixed Marinated Olives V	3.50		

STARTERS & SALADS

Homemade Soup served with Rustic Bread V	5.50	Smoked Salmon - Whipped Horseradish Cream, Sweet Pickled Candied Beetroot, Beetroot Puree, Red Amaranth Melba Toast	8.00
Hand Pulled Chicken Terrine - Winter Spiced Plum Chutney, Ciabatta Croutons & Mixed Leaves	5.95	Breaded Goats Cheese Fritters with Red Onion Marmalade, Wild Rocket & Cherry Tomatoes V	6.95
The Falcon Scotch Egg - A Pork, Leek & Cheddar Scotch Egg with Wholegrain Mustard & Honey Dressing	6.95	Caesar Salad - Chicken, Bacon, Baby Gem, Anchovies, Croutons, Caesar Dressing & Parmesan	7.00/13.50



TRADITIONAL SUNDAY ROAST

All our traditional Sunday roasts come with seasonal vegetables to share. Please be aware that during busy periods waiting times can be a little longer, as our prime joints of meat are carved to order.

Hereford Slow Roasted Rump Of Roast Beef
Golden Roast Potatoes, Yorkshire Puddings, Seasonal Vegetables & Homemade Red Wine Gravy 14.50

Cotswold Leg Of Lamb
Golden Roast Potatoes, Yorkshire Puddings, Seasonal Vegetables & Homemade Red Wine Gravy 14.75

Free Range Leg Of Pork
Golden Roast Potatoes, Yorkshire Puddings, Seasonal Vegetables & Homemade Red Wine Gravy 13.50

Half a Roast Chicken
Golden Roast Potatoes, Yorkshire Puddings, Seasonal Vegetables & Homemade Red Wine Gravy 14.50

A Wild Mushroom, Roasted Butternut Squash & Spinach Pithivier
Cavolo Nero, Winter Vegetable & Roasted Vine Tomato Broth **V** 13.95

Please note sauces will be served upon request with your choice of roast

SUNDAY SIDES

Sage and Onion Stuffing V 3.50	Cauliflower Cheese V 3.50	Creamed Cabbage & Bacon 3.50
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MAINS

Sausage & Mash - Pork, Apple and Black Pudding Sausages, Creamed Mashed Potato, Rich Red Wine Gravy & Crispy Shallots	12.50	16oz Falcon Steak Double Burger with Baby Gem, Red Onion, Gherkin & Tomato, Served in a Toasted Brioche Bun with Homemade Burger Relish	16.50
Beer Battered Market Fish of the Day - Chunky Chips, Minted Pea Puree & Tartar Sauce	12.50	Vegan Burger - Spiced Chickpea & Coriander Patty with Baby Gem, Red Onion and Tomato, Served on a Toasted Flat Bread with Homemade Vegan Burger Relish V	12.50
Pan Fried Sea Bream with a Bubble & Squeak Cake & Petit Pois à la Française	16.95	Hereford 28 Day Dry Aged 8oz Sirloin Steak, Chunky Chips, Roasted Tomato, Mushroom & Watercress	22.00
8oz Falcon Steak Burger with Baby Gem, Red Onion, Gherkin & Tomato, served in a Toasted Brioche Bun with Homemade Burger Relish	12.50	Add Peppercorn, Blue Cheese, Roasted Garlic Butter or a Red Wine Jus	2.50

SIDES

Chunky Chips 3.25	Skinny Fries 3.25	Seasonal Veg 3.25
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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, 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.