



# THE FALCON

## AT HATTON

### SHARE & GRAZE

Rustic Breads with Olive Oil & Balsamic Vinegar Dip <i>V</i>	5.25	Turf Board with Crispy Pork Belly & a Sticky Chilli & Honey Glaze, Ham Hock Croquettes, Minute Steak, Hot 'n' Spicy Wings, Ciabatta Croutons, Blue Cheese Dressing & BBQ Dip	18.50
Mixed Marinated Olives <i>V</i>	3.95		
Ocean Board with Salmon Gravavlax, Potted Mackerel, Chilli & Garlic King Prawns, Thai Salmon Fishcakes, Ciabatta Croutons, Dill Crème Fraiche, Harissa Mayo	19.50	Veg Mezze Board with Mini Box Baked Camembert, Tomato & Basil Bruschetta, Sweet Potato & Chickpea Salad, Rocket Pesto, Crudités, Houmous & Flat Bread <i>V</i>	17.50

### STARTERS

Homemade Soup Served with Rustic Bread <i>V GF</i>	5.50	Parma Ham Wrapped Asparagus with a Soft Poached Egg & Sauce Vierge <i>GF</i>	7.50
Develled Kidneys on Toasted Brioche	6.95		
Crispy Pork Belly with a Sticky Chilli, Pepper and Honey Glaze & Mixed Leaf Salad <i>GF</i>	7.50	Bruschetta with Cherry Tomatoes, Caramelised Red Onion, Basil & Wild Rocket Pesto <i>V VE</i>	6.50
Ham Hock Croquettes with Pea Puree, Black Pudding Dressing & Soft Herb Salad	6.95	Scallops of the Day - Ask your Server for Details	9.95
Smoked Mackerel & Spring Onion Pate with a Dill Butter & Ciabatta Croutons <i>GF</i>	7.25	Salmon Gravavlax & Crab Salad with Soused Fennel, Dill & Avocado <i>GF</i>	7.95
		Breaded Goats Cheese Fritters with Red Onion Marmalade, Wild Rocket & Cherry Tomatoes <i>V</i>	6.95

### MAINS

#### A LA CARTE

Beer Battered Haddock Fillet, Chunky Chips, Minted Pea Puree & Tartar Sauce	12.95
Slow Cooked Pork Belly with Crispy Pig Cheeks, Pomme Anna, Spring Greens & Calvados Jus	16.50
Maple Glazed Gammon Pavé with Rosti Potato, Soft Poached Egg, Spring Onions, Mint & Buttered Peas <i>GF</i>	15.50
Curried Lamb Rump with Saag Aloo Potatoes & Sugar Snap Peas, Cucumber & Mint Rietta	18.95
Cornfed Chicken Supreme with Sweetcorn, Coriander & Red Onion Fritters & Kohlrabi Slaw	14.95
Pan Fried Sea Bass with Warm Moroccan Sweet Potato & Chickpea Salad & Red Pepper Coulis	16.95
Thai Salmon Fishcake with Asian Slaw & Harissa Mayo	15.95
Crispy Tofu with Rice Noodles & Wild Mushrooms in a Vegetable, Lemongrass & Chilli Broth <i>V VE GF</i>	12.50
Moules Mariniere with Rustic Breads & Skinny Fries <i>GF</i>	14.00

#### CHARGRILLED

8oz Chargrilled Beef Burger, Baby Gem, Red Onion, Tomato, on a Toasted Brioche Bun with Homemade Relish	12.50
16oz Falcon Steak Double Burger, Baby Gem, Red Onion & Tomato, on a Toasted Brioche Bun with Homemade Burger Relish	16.50
8oz Chargrilled Pork and Chorizo Burger, Baby Gem, Red Onion & Tomato, on a Toasted Brioche Bun with Homemade Relish	13.50
Spiced Bean Burger with Baby Gem, Red Onion & Tomato, Served on a Flat Bread and Harissa Crème Fraiche <i>V</i>	12.50
Add Cheddar, Bacon, Stilton or Mushroom to your Burger	1.00
7oz Rump Cap Steak with Chunky Chips, Roasted Tomato, Flat Mushroom & Watercress <i>GF</i>	17.50
6oz Fillet Steak served as 2 x 3oz Medallions with Chunky Chips, Roasted Tomato, Flat Mushroom & Watercress <i>GF</i>	24.00
8oz Sirloin with Chunky Chips, Roasted Tomato, Flat Mushroom & Watercress <i>GF</i>	25.00
Add Peppercorn, Béarnaise, Blue Cheese Dressing or Red Wine Jus to your Steak	2.50

### SALADS

Crispy Duck Salad with Mooli, Carrot, Chinese Cabbage, Soy, Ginger & Sweet Chilli Dressing	7.95/15.50	Superfood - Spinach, Quinoa, Roasted Sweet Potato, & Pomegranate <i>V VE GF</i>	6.00/12.00
Caesar Salad with Chicken, Bacon, Baby Gem, Anchovies, Croutons, Caesar Dressing & Parmesan	7.50/15.00	Superfood - Kale, Avocado, Tenderstem Broccoli, Grapefruit with a Honey, Chia seed & Yogurt Dressing <i>V VE GF</i>	6.00/12.00
		Add Chilli & Soy Glazed Salmon, Turmeric Spiced Chicken, Crispy Tofu	2.00/3.50

### SIDES

Rustic Bread Board *V GF* 4.00   Tenderstem Broccoli with a Chilli & Lemon Butter *V GF* 3.25   Saag Aloo Potatoes 3.25   Onion Rings *V* 3.00  
 Chunky Chips *V* 3.25   Skinny Fries *V* 3.25   Rocket & Parmesan Salad *V GF* 3.50   House Salad *V GF* 3.25  
 Warm Sweet Potato & Chickpea Salad *V GF* 3.25   Pomme Anna *V GF* 3.25   Seasonal Veg *V GF* 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	Roasted Vegetable & Houmous Stuffed Pitta Bread <i>V VE</i>	7.25
Steak Sandwich with Wholegrain Mustard Mayonaise	8.75	The Haseley Ploughmans - Mature Cheddar, Gem Lettuce, Tomato, Chutney <i>V</i>	7.25
The Falcon BLT 7.75 - Upgrade To The Falcon Club With Chicken	9.75		