



# THE FALCON

## AT HATTON

### SUNDAYS AT THE FALCON

#### SHARE & GRAZE

Rustic Breads, Olive Oil, Balsamic Vinegar <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 & SALADS

Homemade Soup served with Rustic Bread <i>V GF</i>	5.50	Caesar Salad - Chicken, Bacon, Baby Gem, Anchovies, Croutons, Caesar Dressing & Parmesan	7.95/15.50
Crispy Pork Belly with a Sticky Chilli, Pepper and Honey Glaze & Mixed Leaf Salad <i>GF</i>	7.50	Crispy Duck Salad with Mooli, Carrot, Chinese Cabbage, Soy & Ginger Dressing	7.95/15.50
Breaded Goats Cheese Fritters with Red Onion Marmalade, Rocket & Cherry Tomatoes <i>V</i>	6.95	Superfood - Spinach, Quinoa, Roasted Sweet Potato, & Pomegranate <i>V VE GF</i>	6.00/12.00
Smoked Mackerel & Spring Onion Pate with a Dill Butter & Ciabatta Croutons <i>GF</i>	7.25	Superfood - Kale, Avocado, Tenderstem Broccoli, Grapefruit with a Honey, Chia seed & Yogurt Dressing <i>V GF</i>	6.00/12.00
Bruschetta with Cherry Tomatoes, Caramelised Red Onion, Basil & Wild Rocket Pesto <i>V VE</i>	6.50	Add Chilli & Soy Glazed Salmon, Turmeric Spiced Chicken, Crispy Tofu	2.00/3.50

#### TRADITIONAL SUNDAY ROAST

All Roasts come with Golden Roast Potatoes, Yorkshire Pudding, Maple Glazed Chantenay Carrots, Green Beans, Spring Greens & Peas in a Mint Butter & Homemade Red Wine Gravy.

Hereford Slow Roasted Rump Of Roast Beef 14.50

Cotswold Leg Of Lamb 14.95

Mixed Sunday Roast, a best of both worlds with hand carved Beef & Lamb 14.95

Half a Roast Chicken 14.50

Sweet Potato, Wild Mushroom, Spinach & Blue Cheese Wellington *V* 13.95

#### SUNDAY SIDES

Tenderstem Broccoli with a Chilli & Lemon Butter *V GF* 3.25    Cauliflower Cheese *V* 3.50    Sausage Meat Stuffing 3.50

#### MAINS

Pan Fried Sea Bass with Warm Moroccan Sweet Potato & Chickpea Salad & Red Pepper Coulis	16.95	8oz Chargrilled Beef Burger with Baby Gem, Red Onion, Tomato, Served on a Toasted Brioche Bun & Homemade Relish	12.50
Thai Salmon Fishcake with Asian Slaw & Harissa Mayo	15.95	16oz Chargrilled Beef Burger with Baby Gem, Red Onion, Tomato, Served on a Toasted Brioche Bun & Homemade Relish	16.50
Crispy Tofu with Rice Noodles & Wild Mushrooms in a Vegetable, Lemongrass & Chilli Broth <i>V VE GF</i>	12.50	Spiced Bean Burger with Baby Gem, Red Onion, Tomato, Served on a Flat Bread & Harissa Crème Fraiche <i>V</i>	12.50
Beer Battered Haddock Fillet, Chunky Chips, Minted Pea Puree & Tartar Sauce	12.95	6oz Fillet Steak served as 2x3oz Medallions with Chunky Chips, Roasted Tomato, Flat Mushroom & Watercress <i>GF</i>	24.00
		Add Peppercorn, Blue Cheese Dressing or Red Wine Jus to your Steak	2.50

#### SIDES

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