Krishna's Specials

At The Falcon

Starters

Prawn 65 ..... **£12.00**
Succulent prawns marinated with chilli, ginger, garlic, curry leaves & aromatic South Indian spices, coated & fried until crisp | **GF**

Bhatti Da Murg **£11.00**
Punjabi-style tandoori chicken marinated with yoghurt, ginger, garlic & roasted spices, cooked in the clay oven for a smoky finish | **D** | **GF**

Falcon's Special Hara Bhara Kebab **£9.50**
Spinach, peas & potato patties blended with aromatic spices, herbs & green chilli, lightly crisped & served with mint chutney | **V** | **D**

Mains

Champaran Handi Gosht **£19.00**
A traditional Bihari speciality of tender lamb slow-cooked with mustard oil, garlic, onions, whole spices & aromatic herbs, creating a rich, deeply flavoured curry | **GF**

Malvani Fish Curry **£19.00**
Authentic coastal fish curry from Maharashtra, prepared with coconut, Malvani spices, chilli & aromatic herbs | **GF**

Pahadi Murg **£18.00**
An authentic Uttarakhand speciality of tender chicken cooked with mountain spices, jakhya, coriander, cumin, ginger & garlic for a rustic Himalayan flavour | **GF** | **D**

Paneer Rara Masala **£16.00**
Soft paneer cooked with spiced grated paneer, onions, tomatoes, ginger, garlic & aromatic North Indian spices for a rich Punjabi-style curry | **D** | **V** | **GF**| **N**

Slow-Braised Lamb Shank **£21.00**
Succulent lamb shank, slow-braised to perfection & served with creamy mashed potatoes, tender green beans & a rich red wine jus | **D** | **GF***

Chef's Special Beef Pie **£19.00**
Braised beef in red wine & herbs, baked in flaky pastry & served with tossed carrot, tender broccoli & mash potatoes | **D**

Dessert

Kulfi **£7.50**
Traditional Indian ice cream (Mango / Pistachio / Malai) | **D** | **V** | **N**

Warm Chocolate Fondant **£7.50**
Served with chocolate sauce & vanilla ice cream | **D** | **V**

Salted Pistachio Semifreddo **£7.50**
Pistachio favoured semifreddo on a pistachio crumb base, topped with pistachio pieces & white chocolate curls | **D** | **V**

V – Vegetarian | VE – Vegan | VE* – Can be made | GF – Gluten Free | GF* – Can be made
D – Contains Dairy | DF* – Can be made | N – Contains Nuts

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.