

VALENTINE'S MENU

At The Falcon

13th, 14th & 15th February 2026

STARTERS

Velouté of Beetroot & Seasonal Vegetables £8.00
Served with garlic buttered ciabatta | V | VE

Prawns Tempura with Garlic Chilli Mayo £12.00
Crispy golden prawns tempura mixed with creamy, spicy mayo & garlic chilli sauce | GF

Paneer Kunafa £ 10.50
Crisp golden kunafa encasing a delicate paneer filling, gently spiced | V | D

Sriracha Flaming Murg Tikka £12.50
Sriracha chicken breast busted with sweet & spicy flavors finished with sesame seeds & chili flakes, flamed with shot of whiskey on a skillet | D | GF

Falcon's Tandoori Avocado £10.00
Chef's special avocado marinated with mustard oil, secret ground spices & chaat | V | VE | GF

MAINS

*All Indian mains served with Pulao Rice & Butter Naan
(when ordered as part of the 3 course set menu)*

Rara Gosht £20.00
Unique lamb recipe from North part of India as it combines lamb pieces along with the lamb keema (minced meat), along with traditional Indian spices finished with fresh coriander & lemon juice | GF

Handi Murg £18.00
Chicken cooked with caramelized onion, yogurt, Kashmiri chilies, fresh coriander & saffron finished with fresh cream | D | GF

Pancha Ratna Dal £15.00
Five-lentil dal, gently spiced & tempered with fragrant aromatics | V | GF

Kaju Paneer Masala £16.50
Tender paneer & roasted cashews simmered in a rich, spiced tomato-based masala, finished with gentle aromatics for a balanced, luxurious curry | GF | D | V | N

Chicken Roulade with Peppercorn Sauce £19.00
Chicken breast stuffed with roasted bell pepper, cheddar cheese & veggies cooked with red wine & peppercorn sauce | D | GF

Seafood Paella £21.00
A vibrant medley of mussels, squid, tentacles & prawns cooked with fragrant saffron rice & subtle Mediterranean spices | D | GF

DESSERTS

Gluten Free Handmade Carrot Cake | GF £8.00

Double Pistachio Cheesecake | D | N £8.00

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

Duo of Ice Cream | D £6.00
Vanilla / Salted Caramel / Strawberry

Duo of Sorbet | VE £6.00
Lemon / Passion Fruit

CELEBRATE WITH SOMEONE SPECIAL

Enjoy a 3 course set menu for £40pp
including a FREE welcome drink*

*Glass of Prosecco or house white/red wine or cocktail/mocktail
Regular à la carte menu also available.

Pre-booking Required*

Call 01926 484281 or scan this QR code to book online



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.

*Terms & conditions apply, pre-booking required.