|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **À la carte**  **Served Monday-Sunday all day.** | | | | |
|  |  |  | |  |
| ***Salmon & Prawn Stirfry (vegetarian option available)***  *Salmon & king prawns in a sticky soya sauce and honey reduction, with stirfried vegetable, served with basmati rice.*  ***Falcon Fish Pie***  *Fish pie filled with cream and dill and an assortment of fish, with crisped mash potato served with sautéed greens.* | | **GF** | | **£16.95**  **£14.95 (V)**  **£16.95** |
| ***Goats Cheese Flatcap***  *Flat Cap Mushroom topped with grilled goats cheese with sliced new potatos and balsamic glazed salad.* | | **v gf** | | **£14.95** |
| ***Crispy Skinned Salmon***  *Pan fried crispy salmon served with crushed garlic new potatoes, green beans and creamed spinach.* | | **GF** | | **£16.95** |
|  | |  | |  |
| ***Falcon Seafood Platter***  *kiln salmon toasted ciabbata, pan fried garlic prawns, thai cod skewers with a lemon and dill mayonnaise. Served with homemade chips and garden peas.* | |  | | **£17.95** |
| ***Seafood Thai Red curry***  *An assortment of fish, cooked in a coconut Thai style curry sauce served with boiled basmati rice and prawn crackers.* | |  | | **£16.95** |
| ***Braised Feather Blade of Beef***  *Three hour braised feather blade of beef served with roasted carrot, tender stem broccoli, dauphinoise potatoes in a red wine gravy.* | | **GF** | | **£17.95** |
| ***Chicken in a Sauce***  *Seared chicken breast served with chips salad and a sauce choice of Diane, blue cheese or peppercorn.* | | **GF** | | **£15.95** |
| ***Wrapped Cod loin*** | |  | |  |
| *Prosciutto wrapped cod loin served with roasted new potstoes, wilted greens with a lemon and dill cream.*  ***Chicken & Pesto Rigatoni***  *Chicken and mushrooms in a homemade creamy pesto sauce. Topped with parmesan shavings. Finished with garlic bread.*  ***Bolognese Rigatoni***  *Slow cooked beef Bolognese. Topped with parmesan shavings. Served with garlic bread.*  ***Mushroom & Pesto Rigatoni***  *Mushrooms, onions and sundried tomatoes in a homemade creamy pesto sauce. Served with garlic bread.* | | **GF** | | **£15.95**  **£14.95**  **£14.95**  **V £14.95** |
| ***Vegetarian Thai RedCurry***  *Mixed Stir-Fried Vegetables, cooked in a coconut Thai style curry sauce served with boiled basmati rice.* | | **V**  **GF** | | **£15.95** |
| ***Red wine Beef*** | |  | | **£16.95** |
| *diced beef stewed till tender in red wine served with dauphinoise potatos and mixed vegtables.*  ***Katsu Chicken Curry***  *Strips of breaded chicken, topped with a sweet katsu curry sauce. Topped with coriander and served with basmati rice and prawn crackers.* | |  | | **£14.95** |
| ***Drunken Chicken***  *Chicken breast flamb*è *in brandy, with a boozy cream,mushroom and leek sauce. Served with buttered vegetables and sliced roasted new potatoes.* | | **GF** | | **£16.95** |
| ***Stroganoff***  *Chicken, steak or mushroom in a creamy rich strogonoff sauce. Served with basmati rice and garlic ciabatta.* | |  | *Steak* **£16.95**  *Chicken* **£15.95**  *Mushroom* **£14.95** | |

***Minted Lamb shank***

*Braised Lamb shank roasted in mint and rosemery on a bed of creamy mashed*  ***£17.95***

*pototo tenderstem broccoli, roasted carrot finished with a minted gravy*