

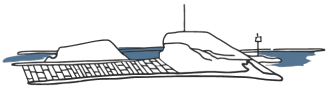
FALCON HOTEL

ESTABLISHED 1798



COACHMAN'S BAR & GRILL

AT THE FALCON



WINE BAR **BREAKWATER** BRASSERIE

FALCON HOTEL
ESTABLISHED 1798

Sunday Lunch

Starters

Bowl of marinated olives 4.25
(mwgf, vg)

Sourdough bread 4.75
Olive oil balsamic vinegar (v)

Warm flatbread 6.5
Roasted garlic hummus (vg)

Soup of the day 7.5
Sourdough bread (v, mwgf available)

Sweet chilli crispy beef 9
(mwgf)

Classic Atlantic prawn cocktail 9
Crouton (mwgf available)

Pressed ham hock terrine 9
Dehydrated carrot cake | leaves | piccalilli | toasted bread (mwgf)

Smaller Appetites

Chicken bites, chips & beans 9

Small battered cod, chips & peas (mwgf) 10

Small portions of our roast lunches available.
See main course descriptions

Beef roast 12
Lamb roast 12.5
Gammon roast 12
Nut roast 12
Mixed roast 12.5

Mains

Roast Phillip Warren beef 15.5
Corner cut topside | roast potatoes | Yorkshire pudding | selection of fresh vegetables

Roasted leg of lamb 16
Roasted potatoes | selection of fresh vegetables

Honey & mustard roasted gammon 15.5
Roasted potatoes | selection of fresh vegetables

Cashew nut and lentil loaf 15.5
Roasted potatoes | selection of fresh vegetables (v)

Mixed Roast 16
Choice of 2 meats | roasted potatoes | selection of fresh vegetables

Battered cod fillet 16.5
Skin on chips | mushy peas | tartare sauce (mwgf)

To Finish

Please ask to see our dessert menu...

Jan 2024

(mwgf) Made with Gluten Free ingredients (v) Vegetarian (vg) Vegan
Full allergen information available on request, please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. Dietary requirements will be catered for wherever possible however as the kitchen is a single serve environment, it is not possible to guarantee no cross contamination