

## AUTUMN AT THE FAUCONBERG

 $V-Vegetarian | \textit{VE-vegan}| \textit{VEO-vegan} option | \textit{GF-glutenfree}| \textit{GFO-glutenfree} option | \textit{DFO-Dairy free} option | \textit{1/2-smaller portion}| \textit{MEO-vegan}| \textit{VEO-vegan}| \textit{VEO-ve$ 

STARTERS

| STARTERS   |                  |   |                                |
|--|------------------|---|--------------------------------|
| Homemade soup of the day, garnish, warm crusty that and salted butter GFO   DFO   VEO                                      | 7.50             | Oak roasted salmon and prawn cocktail, homemade olive oil mayonnaise, brown bread and butter with lemon wedge <i>GFO</i>   <i>DFO</i> | 12.00                          |
| Homemade fishcake of the day, with sweet chilli dand dressed salad   | lressing<br>9.00 | Crusty Ciabatta with olives, balsamic vinegar reduction and olive oil   | 5.25                           |
|  |                  | V/VE  |                                |
| Carpaccio of seasonal pickled beetroot, pan fried goats cheese dressed leaf <i>GFO   DFO   VEO</i>                         | 9.50             | Chicken liver pate, homemade apple chutney and multi-grain toast  | 8.50                           |
|  |                  | GFO   |                                |
| MAINS  |                  |   |                                |
| Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (optional) $GFO \mid 1/2$            | 9.50/17.00       | Fricassee of wild mushrooms with shallots and a white wine and cream sauce served on a bed of linguine  DF/V                          |                                |
| Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i> 1/2                       | 9.50/17.00       | Sauté of pork stroganoff with rice, pork fillet, shallots, mushrooms, mustard, brandy, smoked paprika and cream 20.00                 |                                |
| Fauconberg steak and ale pie, new potatoes   |                  | Flat iron steak, roasted cherry tomatoes, flat mus salad, and chunky chips  | shroom,                        |
| or hand-cut chips, garden peas and beef gravy  | 17.00            |   | 23.00                          |
| Pan fried chicken breast, on dauphinoise potatoes,   |                  | Thai red curry with vegetable or fish with coconut sticky rice  |                                |
| seasonal vegetables and a rich Diane sauce  GF/DFO   | 19.75            | 18  | 3.00/22.00                     |
|  |                  | SAUCES / SIDES:   |                                |
| Thorntons 6oz beef burger topped with cheese and bacon, with burger relish, lettuce and tomato served with fries and salad | 17.95            | Hand-cut chips SAUCES: Blue cheese   Peppercorn   Garlic butter Onion rings Truffle Parmesan fries                                    | 4.50<br>r 4.50<br>5.00<br>5.50 |
| Catch of the day See specials board  |                  | Seasonal Vegetables   | 4.00                           |

PLEASE ALSO SEE OUR **DAILY SPECIALS BOARD** WHICH IS INSPIRED BY LOCAL INGREDIENTS DELIVERED ON THE DAY.

SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.