



SUMMER AT THE FAUCONBERG 2024

V-Vegetarian | VE-vegan | VEO-vegan option | GF-glutenfree | GFO-glutenfree option | DFO-Dairyfree option | 1/2-smaller portion

STARTERS

Homemade soup of the day, garnish, warm crusty bread, and salted butter <i>GFO DFO VEO</i>	6.75	Lamb Kofta, flatbread, dressed salad and mint yoghurt	9.00
Oven baked large flat mushroom filled with stilton cheese, topped with breadcrumbs, and served with a stilton cream sauce <i>GFO DFO VEO</i>	8.50	Crusty Ciabatta, olives, balsamic and olive oil <i>V/VE</i>	5.25
Classic prawn cocktail, lemon wedge and brown bread and butter <i>GFO</i>	9.50	Chicken liver pate, homemade apple chutney and multi-grain toast <i>GFO</i>	8.50

MAINS

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (<i>optional</i>) <i>GFO 1/2</i>	9.50 / 16.00	Sautéed Wild mushrooms and shallots in a white wine cream sauce, with penne pasta and herb crust <i>DFO VEO</i>	16.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce (<i>optional</i>) <i>1/2</i>	9.50 / 16.00	Roasted Mediterranean vegetables, cous cous, panko halloumi on a roasted red pepper and tomato sauce <i>DF/VEO</i>	18.00
Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy	16.00	Flat iron steak, roasted cherry tomatoes, flat mushroom, salad, and chunky chips <i>GF / DF</i>	22.00
Pan fried chicken breast, on crushed new potatoes, seasonal vegetables, and peppercorn sauce <i>GF / DFO</i>	19.75		
Thorntons 6oz beef burger topped with cheese and bacon, with burger relish, lettuce and tomato served with fries and salad	17.95		
Catch of the day	<i>See specials board</i>		

SAUCES / SIDES:

Hand-cut chips	4.50
SAUCES: Blue cheese Peppercorn Garlic butter	4.50
Onion rings	5.00
Truffle Parmesan fries	5.50
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.