



THE  
FAUCONBERG  
*WINTER TO SPRING*  
*AT*

*THE FAUCONBERG ARMS 2025*

*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 GFO   DFO   VEO	7.50	Classic prawn cocktail, marie rose sauce, brown bread and butter served with a lemon wedge DFO   GFO	12.00
Roast beetroot salad, walnuts, goats cheese bon bons with a beetroot puree V   GFO	8.00	Crusty ciabatta with olives, balsamic vinegar reduction and olive oil V   VE	5.25
		Chicken liver pate, homemade apple chutney and toast GFO	8.50

**MAINS**

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce <i>(optional)</i> GFO   1/2	9.50 / 17.00	Wild mushroom risotto with feta & parsnip crisps DF   V   VE	17.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i> 1/2	9.50 / 17.00	Thorntons 6oz beef burger topped with cheese, bacon with burger relish, lettuce, and tomato, served with fries and salad	17.95
Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy	17.00	Pan fried chicken supreme, gratin dauphinoise, diane sauce served with seasonal vegetables DF	18.00
Flat iron steak, roasted cherry tomatoes, garlic flat mushrooms & chunky chips GFO   DF	23.00		

**SAUCES / SIDES:**

Catch of the day	<i>See specials board</i>	Hand-cut chips	4.50
		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.**

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