



STARTERS

Seasonal soup of the day £8
warm sourdough bread

Heritage tomatoes £8
feta, capers, olive tapenade, Prosciutto Crudo

Asparagus and broccoli bomb £12
asparagus, tenderstem broccoli, Parmesan, truffle mayo, bacon crumb

Smoked mackerel rilette £8
horseradish cream, sourdough toast

Beetroot pakora £8
spiced whipped goats cheese, pickles

MAIN COURSES

Smoked shoulder of lamb ballotine £26
mash, leeks, cavolo nero, red wine jus

Fish and chips £17
fresh haddock, Jake's Lager beer batter, peas, our tartare sauce, triple cooked chips

Pan seared fillet of sea trout £22
peas, broad beans, asparagus, baby turnip, spinach, creamed shellfish bisque

Spring Tagliatelle £16
broccoli florets, spring onions, green beans, peas, broad beans, green oil, Parmesan

Creamy gnocchi £18
asparagus and courgette creamy sauce, Parmesan

8oz ribeye steak £30
confit baby potatoes, spring salad, sour cream, a choice of red wine, peppercorn or blue cheese sauce

Falcon fish cake £18
cod, haddock, salmon, trout, citrus and herbs, served on cherry tomato, fennel, rocket, spinach and pine nut salad with lemon dressing, chive mayo

8oz Beef Burger £16
smoked applewood, baby gem lettuce, beef tomato, pickles, bacon, brioche bun, skinny fries, our signature burger sauce

TO SHARE

Charcuterie board £22
Parma ham, chorizo, salami Milano, bresaola, olives, balsamic onions, sun blushed tomatoes, olive oil, balsamic glaze, sourdough bread

Whole baked camembert £16
homemade orange chutney, sourdough baguette

SIDES

all sides 5 each

Fries

Baby potatoes with parsley

Green beans and breadcrumb

Green salad - rocket, iceberg, gem, cucumber, green oil

Tomato and red onion salad

www.thefalconpainswick.com

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10% will be added to your bill.