



SMALL PLATES

Warm baked sourdough, whipped herb butter (v)	6.00
Black pudding scotch egg, piccalilli	8.00
Four cheese (mac & cheese) bonbon (v)	9.00
Crispy buffalo cauliflower 'wings', vegan blue cheese dip (ve)	8.50

STARTERS

Soup of the day, baked sourdough & butter	8.00
Pressed ham hock terrine, homemade piccalilli & toasted sourdough	9.50
Smoked aubergine & red pepper salad, pomegranate molasses (ve)	9.00
Gin & tonic cured salmon, pickled cucumber, fresh dill, toasted sourdough	13.00

TO SHARE

Falcon Ploughman's, black pudding scotch egg, honey-glazed ham, local cheddar, celery, apple, piccalilli	22.00
Whole baked Camembert, sourdough, Granny Smith jelly	19.00

MAINS

All of our roasts are served with roast potatoes, parsnips, carrots, cauliflower cheese, Yorkshire pudding & gravy

Roast beef	20.00
Roast pork belly	20.00
Roast chicken	20.00
Wild garlic & lentil nut roast	18.00
Pan-seared hake fillet, saffron broth, spring greens, roasted new potatoes	22.00
Garden pea & mint ravioli, green herb pesto, crispy kale	19.00

SIDES £5 each

Fries	Buttered spring greens (v)
Honey carrots & parsnips	Rocket & Parmesan salad
Triple-cooked chips	Roast potatoes

WHAT'S ON AT THE FALCON?

Jazz in the Cotswolds | Saturday, 22nd April

Join us for live jazz music in Painswick! Starting at 6pm.

Three-course meal & live music for £60 per head.

Don't miss out, Book now!

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.