

SPRING 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</i> <i>DFO</i> <i>VEO</i>	6.50	Smoked haddock and prawn fishcake topped with a poached egg and hollandaise sauce	9.00
Heritage Beetroot and goat cheese salad with waln GFO DFO VEO	nuts 8.50	Crusty Ciabatta, olives, balsamic and olive oil <i>V/VE</i>	5.25
Creamy garlic mushrooms served with truffle crostini GFO VE V 8.50		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</i> <i>1/2</i>	9.50/16.00	Risotto of spring onions, peas, wild garlic and spinach with a parmesan crisp 17.0 GFO V / VE	00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i> 1/2	9.50/16.00	Twice baked cheese and chive souffle, with a roasted red pepper, tomato and basil sauce served with seasonal vegetables and new 16. potatoes	00
Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy	16.00	V Flat iron steak, roasted cherry tomatoes, flat mushroom, small salad, and chunky chips GF/DF	22.00
Pan fried chicken breast, creamy mash, with seasonal vegetables and Diane sauce <i>GF / DFO</i>	19.50	Vegan burger topped with vegan cheese, on a soft bread bun, with vegan mayonnaise, salad and served with fries	16.00
Thorntons 6oz beef burger topped with cheese and bacon, with burger relish, lettuce and tomato served with fries and salad	17.50	VE/DF SAUCES / SIDES: Hand-cut chips SAUCES: Blue cheese Peppercorn Garlic butter	4.00 3.50
Catch of the day See specials board		Onion rings Truffle Parmesan fries Seasonal Vegetables	4.00 5.00 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.