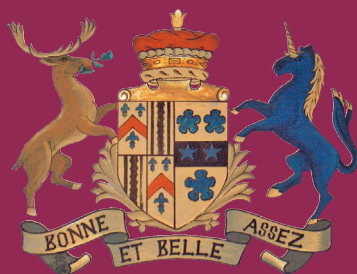


"Time for a little something"
A.A. Milne 1882 - 1956



"I never worry about diets. The only
carrots that interest me are the
number of carats in a diamond"
Mae West 1892 - 1980

THE FAUCONBERG ARMS

Dinner Menu

The Starters

Soup of the Day

Whatever the season the ingredients are fresh & full of herbs from the garden, served with Fauconberg homemade breads.

£4.95

Wood Pigeon

BBQ & pan-seared breast of local wood pigeon, with a nest of green leaves & quince jelly.

£6.50

Smoked Salmon

Fine slices of smoked salmon, fresh wedge of lemon with rough oat cakes.

£7.50

Black Pudding

Cockburn's black pudding & dry cured smoked back bacon, on a mixed salad with balsamic garnish.

£5.50

Bluemall Salad

Walnuts, apple & Hawes blue Wensleydale with a leaf & vinaigrette dressing.

£5.50

Prawn Cocktail

Cucumber, tomato, mixed baby leaves, lemon twist & Marie Rose garnish. Modern version of the traditional prawn cocktail, a refreshing treat!

£5.50

The Main Course

Calves Liver

Simon's Italian recipe from Garda, dry cured smoked back bacon, a hint of onion marmalade & lashings of red wine create a lovely rich sauce.

£13.50

Wine Recommendation: St Chinian Chateau Cazal-Viel

Gloucester Old Spot

Medallions of tender rare breed pork fillet flamed in Madeira, served with a pork stock gravy of ginger & apple, accompanied with a shallot potato cake.

£14.50

Wine Recommendation: Fleurie Vieilles Vignes

Lamb Rump

Prime Yorkshire lamb rump served rare & sliced, resting on buttery mash potato with a redcurrant & red wine reduction.

£13.50

Wine Recommendation: Brown Brothers Ltd Release Shiraz

Yard Bird

Small corn-fed free range chicken, oven roasted & served with rustic sausage, chicken & chips (not) in a basket!

£12.50

Wine Recommendation: Sancerre Domaine Balland

Venison

A rare chance to sample some local venison, pan fried & served with celeriac chips in a rich game gravy.

£14.50

Wine Recommendation: Coteaux Du Languedoc Chateau D'Angles

Sirloin Steak

Horner's best, 10-12 oz succulent steak served with grilled tomato & mushrooms, with a peppercorn sauce.

£16.50

Wine Recommendation: Crozes Hermitage Domaine Belle

All of the above dishes are accompanied with a selection of seasonal vegetables. If you choose to skip the starter please note, as all our meals are prepared using fresh produce & cooked to your order some dishes may take up to 30 minutes.

Something Simple

- Fauconbergers -

£9.50

Original Beef, Pork & Apple, The Veniburger & introducing The Vegiburger!

All the burgers come in a homemade bun with real chips & a real burger salad! As an extra treat why not add some cheese or a slice of bacon or some spicy jalapenos. Cheese 50p ~ Bacon £1.00 ~ Jalapenos 50p

Ham & Eggs

Our own home roasted honey glazed ham, two eggs or pineapple & hand cut chips.

£9.50

Traditional Fish & Chips

Prime North Sea cod in a light & crispy beer batter, served with our homemade chips, tartare sauce & a pot of minted garden pea purée.

£8.95

Whitby Scampi

Breaded scampi delivered today, served with chips, tartare sauce, Fauconberg's pea purée & a traditional Scampi salad.

£8.95

Posh Fish & Chips

Finest fillets of black seabream, served 'naked' with hand cut chips & a lovely 'posh' lemon to squeeze over.

£10.50

Fauconberg Surf & Turf

Brilliant 'combo' of Cockburn's best black pudding, smoked bacon, Whitby breaded scampi, all with a green leaf salad, red onion & balsamic dressing. Scrummy!

£10.50

Double Cheese Omelette

This is no ordinary omelette - in true Fauconberg style it is stuffed with Red Leicester, fresh tomatoes & basil or mushrooms & marjoram. Topping of your choice: Brie, Cheddar or Stilton.

£10.50