

# THE FAUCONBERG MENU

## SOUP

All our soups are made fresh every day,  
using stock base and seasonal herbs, served with Fauconberg breads  
£5.50

## PRAWN COCKTAIL

Traditional Prawn Cocktail,  
all the salad trimmings, twist of lemon and Marie Rose sauce  
£6.00

## SMOKED SALMON

Finest slices of Scottish smoked salmon,  
little caper berry leaf garnish with a fresh wedge of lemon and rough oatcakes  
£7.50

## DOREEN'S BLACK PUDDING

The tastiest of Black Puddings, with a red onion salad and Balsamic glaze  
£5.75

## PAN SEARED PORK FILLET

Locally reared, Pork medallions Cooked and served in a fresh ginger & apple cider gravy  
£15.50

## SLOW ROASTED DUCK

Half an oven roasted Duck with a sweet rich Damson & Honey sauce  
£16.50

## RACK OF RIPON LAMB

Late summer lamb always has a good flavour.  
.Cooked with a herb crust and a lamb stock, Rosemary and red wine gravy  
£17.50

## KEFALONIAN CHICKEN

Chicken breast, North Atlantic prawns and button Mushrooms in a Pernod laced creamy sauce with  
wild rice. Wow it's tasty! Recipe replicated from a restaurant in Greece,  
you have to have a break from Yorkshire sometime!  
£14.50

## SIRLOIN STEAK

The very best sirloin from Horner's of Kilburn. 28 day hung  
12oz Steak, served with a Fauconberg salad or vegetable selection and chips.  
Blue cheese or Peppercorn sauce to accompany  
£18.75

## FISH & CHIPS

Fresh Whitby Haddock delivered daily,  
in a light crispy beer batter with homemade chips and garden peas  
£10.50

## WHITBY SCAMPI

Only the best! Plump, breaded Scampi, a fine portion of Fauconberg chips, garden peas, salad garnish  
and a pot of Tartar sauce  
£9.95

Thank you for joining us to eat today.

Please note that we are a pub serving food and not a restaurant selling beer. All of our food is freshly prepared so please be patient especially in busy times.

**Allergies:**

Please advise us if you have any kind of allergy and we will do our very best to accommodate you. Dishes will only contain nuts when stated but traces of nuts in some products may occur.

We use pomace and rape seed oil for shallow frying. Our chips are fried in vegetable oil.

Some of our sauces do contain wheat.