



# SPRING TO SUMMER AT THE FAUCONBERG ARMS 2026

V-vegetarian | VE-vegan | VEO-veganoption | GF-glutenfree | GFO-glutenfreeoption | DFO-Dairyfreeoption | 1/2-smallerportion

## STARTERS

Homemade soup of the day, garnish, warm, crusty bread, and salted butter

GFO | DFO | VEO

7.50

Classic prawn cocktail, marie rose sauce, brown bread and butter served with a lemon wedge

12.00

DFO | GFO

Crispy cauliflower fritters, herby mayonnaise  
V | VEO | GFO | DFO

9.00

Crusty ciabatta with olives, balsamic vinegar reduction and olive oil

7.00

V | VE

Chicken liver pate, homemade apple chutney and toast  
GFO

9.00

## MAINS

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (optional)  
GFO | 1/2

10.50 / 18.00

Wild mushroom & thyme linguine, vegan cream, and crispy onions

17.00

V | VEO | DF

Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce (optional)  
1/2

10.50 / 18.00

Thorntons 6oz beef burger topped with cheese, bacon with burger relish, lettuce, and tomato, served with fries and salad

18.50

Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy

18.00

Moving mountain vegan burger, vegan cheese, vegan mayonnaise, served with fries and salad

17.50

VE | GFO

Flat iron steak, roasted cherry tomatoes, garlic flat mushrooms & chunky chips  
GFO | DF

24.00

Pan fried chicken supreme, creamy mash, peppercorn sauce, seasonal vegetables

19.50

GF | DFO

## SAUCES / SIDES:

Hand-cut chips	4.50
Blue cheese   Peppercorn   Garlic butter	4.50
Onion rings	5.00
Truffle Parmesan fries	5.50
Seasonal Vegetables	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.