



THE
FAUCONBERG

SPRING TO SUMMER

AT

THE FAUCONBERG ARMS 2026

V-vegetarian | VE-vegan | VEO-vegan option | GF-glutenfree | GFO-glutenfree option | DFO-Dairy free option | 1/2-smaller portion

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 DFO GFO	12.00
Crispy cauliflower fritters, herby mayonnaise V VEO GFO DFO	9.00	Crusty ciabatta with olives, balsamic vinegar reduction and olive oil V VE	7.00
		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 <i>(optional)</i> GFO 1/2	10.50 / 18.00	Wild mushroom & thyme linguine, vegan cream, and crispy onions V VEO DF	17.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i> 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 VE GFO	17.50
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 GF DFO	19.50

SAUCES / SIDES:

Catch of the day	See specials board	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.