



THE
FAUCONBERG

SPRING TO SUMMER AT

THE FAUCONBERG ARMS 2025

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
Truffle garlic mushrooms, toasted ciabatta, parmesan V VEO GFO DFO	8.50	Crusty ciabatta with olives, balsamic vinegar reduction and olive oil V VE	5.25
		Chicken liver pate, homemade apple chutney and toast GFO	8.50

MAINS

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce (<i>optional</i>) GFO 1/2	9.50 / 17.00	Asparagus, spinach & pea penne pasta, roasted cherry tomatoes, vegan cream V VE DF	17.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce (<i>optional</i>) 1/2	9.50 / 17.00	Thorntons 6oz beef burger topped with cheese, bacon with burger relish, lettuce, and tomato, served with fries and salad	17.95
Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy	17.00	Pan fried chicken supreme, roasted crushed new potato, French peas sauce GF DFO	18.00
Flat iron steak, roasted cherry tomatoes, garlic flat mushrooms & chunky chips GFO DF	23.00		

SAUCES / SIDES:

Catch of the day	<i>See specials board</i>	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.