



# WINTER MENU

## THE FAUCONBERG 2024

*V-Vegetarian/VE-vegan/VEO-vegan option/GF-gluten free/GFO-gluten free option/DFO-Dairy free option/1/2-smaller portion*

### STARTERS

|   |      |   |       |
|---|------|---|-------|
| Homemade soup of the day, garnish, warm crusty bread, and salted butter<br><i>GFO/DFO/VEO</i> | 7.50 | Oak roasted salmon and prawn cocktail, homemade olive oil mayonnaise, brown bread and butter with lemon wedge<br><i>GFO/DFO</i> | 12.00 |
| Homemade fishcake of the day, with sweet chilli dressing and dressed salad                    | 9.00 | Crusty Ciabatta with olives, balsamic vinegar reduction and olive oil<br><i>V/VE</i>  | 5.25  |
| Crispy breaded brie with dressed salad & cranberry sauce<br><i>V</i>                          | 9.50 | Chicken liver pate, homemade apple chutney and toasted garlic ciabatta<br><i>GFO</i>  | 8.50  |

### MAINS

|   |                           |   |       |
|---|---------------------------|---|-------|
| Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce <i>(optional)</i><br><i>GFO/1/2</i>                           | 9.50 / 17.00              | Fricassee of wild mushrooms with shallots and garlic in a white wine and cream sauce served on a bed of linguine<br><i>DF/V</i> | 17.00 |
| Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i><br><i>1/2</i>                                      | 9.50 / 17.00              | Sauté of pork stroganoff with rice, pork fillet, shallots, mushrooms, mustard, brandy, smoked paprika and cream                 | 20.00 |
| Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy  | 17.00                     | Flat iron steak, roasted cherry tomatoes, flat mushroom, salad, and chunky chips<br><i>GF/DF</i>                                | 23.00 |
| Traditional roasted turkey crown, served with sausage & sage stuffing, pigs in blankets, Yorkshire pudding, roast potatoes & mash<br><i>GFO/DFO</i> | 18.00                     | Twice baked cheese souffle on a bed of roasted red pepper & tomato sauce<br><i>V/VEO</i>  | 17.50 |
| Thorntons 6oz beef burger topped with cheese and bacon, with burger relish, lettuce and tomato served with fries and salad                          | 17.95                     | <b>SAUCES / SIDES:</b>  |       |
| Catch of the day  | <i>See specials board</i> | Hand-cut chips  | 4.50  |
|   |                           | <b>SAUCES:</b> 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.**