

The Falcon Cheese Board

We believe a cheese board should be built with the cheeses you enjoy. Ours are priced so that it is just right for one to enjoy or can add up to 7 cheeses perfect for the whole table to share

Accompanied by Thomas Fudge's crackers, grapes, apple, celery & house chutney

1 Cheese **6**

2 Cheese **11**

3 Cheese **15**

Each additional cheese **3**

Westcombe Mature Cheddar

18-month aged Somerset cheddar with notes of hazelnut, caramel & citrus. Pasteurised

Gorwydd Caerphilly

Complex firm cheese with citrus notes that lead to an earthy mushroom tone on the edible rind. Unpasteurised

Oxford Isis

This soft cheese is rind washed in honey mead adding slight floral notes and balancing out its' pungent tang. Pasteurised

Wigmore Sheep's

Soft and creamy cheese with a firm chalky centre. Young it holds an almost yoghurt flavour but matures to notes of nuttiness as the cheese ages. Thermised

Colston Bassett Blue

Sweeter and more balanced than a traditional Stilton, it boasts a creamy & buttery texture. Pasteurised

Harborne Blue

A semi-soft and crumbly goat's cheese pierced with light blue. Fresh, floral & delicately sweet. Pasteurised

Sage Derby

Traditional Derbyshire cheese made from cow's milk and marbled with sage. Lightly salty and creamy with herbal and floral undertones. Pasteurised.

www.thefalconpainswick.com | [@falconpainswick](https://www.instagram.com/falconpainswick)

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10 % will be added to your bill.



The Falcon

Desserts

TO FINISH

Pear tart tatin, vanilla pod ice cream (VE)	10.00
Plum & Hazelnut Autumnal fool (VE)(GF)	9.00
Spiced apple crumble, vanilla pod custard (GF)	10.00
Chocolate & espresso tart	9.00
Affogato (V)(PBO)(GF)	7.00
Three scoop Bertie's ice cream/sorbet (PBO)(GF)	7.00

AFTER DINNER DRINKS

Chateau Briatte Sauternes, 50ml	5.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 50ml	3.50
Espresso Martini	12.00
Amaretto Sour	12.00
Chambord Bramble	12.00
Passionfruit Martini	12.00
Negroni	12.00

COFFEE

Latte	3.75
Cappuccino	3.75
Flat white	3.75
Americano	3.25
Macchiato	3.25
Espresso	2.75
Double espresso	3.25
French press	3.25

TEAS & HOT CHOCOLATE

English breakfast tea	3.00
Speciality tea	3.50
Hot chocolate	4.00

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