

# RACE WEEK SPECIALS

## AT THE FALCON

*The pinnacle event of the jump-racing calendar has returned. Celebrate with our carefully crafted range of specials, featuring the finest locally sourced ingredients.*

### TO START

Dry-aged beef tartare, cackle-bean egg yolk, garlic aioli & crostini **14.00**

Butter poached tiger prawns, fennel & lime **14.00**

Pan-seared scallops, venison pudding, Balfour Cider sauce **16.00**

### MAINS

Côte de boeuf for two, beef dripping hand-cut chips, balsamic tomatoes, mushrooms **79.00**

*Choose from peppercorn or Diane sauce*

7oz beef fillet, beef dripping hand-cut chips, balsamic tomato, roasted mushrooms **40.00**

*Choose from peppercorn or Diane sauce*

Half or whole grilled native lobster, garlic butter, chilli & chorizo, hand-cut chips, salad **MP**

Crusted rack of spring lamb, potato terrine, glazed carrots, purple sprouting broccoli, lamb & port sauce **29.00**

### FROM THE CELLAR

#### RED

Chateau Langoa Barton 2009, Bordeaux, France **110.00**

Gevey-Chambertin Vieilles Vignes Domaine Pierre Labet 2018, Burgundy, France **110.00**

Brunello di Montalcino Ridolfi 2017, Italy **90.00**

#### WHITE

Meursault Les Santenots 1er Cru Domaine Georges Glantenay 2022, Burgundy, France **110.00**

Sancerre Le Paradis Domaine du Nozay 2022, Loire, France **60.00**

VGW Chardonnay Willamette Valley 00 Wines 2021, Oregon, USA **110.00**

[www.thefalconpainswick.com](http://www.thefalconpainswick.com) | [@falconpainswick](https://twitter.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.*