

SPRING AT THE FALCON

DESSERTS

Bread & butter pudding, crème anglaise **10.00**

Treacle tart, clotted cream **10.00**

Chocolate & peanut butter cake, cherry sorbet, sour cherry syrup, honeycomb (pb/gf) **10.00**

Pink Lady apple tarte Tatin, vanilla ice cream (pb) **11.00**

Affogato (v/pbo/gf) **7.00**

Three scoops Bertie's ice cream/sorbet (pbo/gf) **7.00**

AFTER DINNER DRINKS

Chateau Briatte Sauternes, France (50ml) **5.00**

Corney & Barrow Ruby Port, Pinhão, Portugal (75ml) **3.50**

Corney & Barrow, Tawny Port, Portugal (75ml) **8.50**

Burnt Faith Brandy **4.50**

Cotswolds Whiskey Cream (50ml) **5.00**

Bankhall Malt Whiskey **5.50**

Negroni **11.00**

Old Fashioned **11.00**

Espresso Martini **11.00**

Amaretto Sour **11.00**

WINTER WARMERS

Liqueur coffee; espresso, brown sugar, cream **8.00**

Hot chocolate - with a touch of indulgence **8.00**

Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or Two Drifters Spiced Rum

COFFEE, TEA & MORE

Latte **3.75**

Cappuccino **3.75**

Flat white **3.75**

Americano **3.25**

Macchiato **3.25**

Espresso **2.75**

Double espresso **3.25**

English breakfast tea **3.00**

Speciality tea **3.50**

Hot chocolate **4.00**

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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.



SPRING CHEESEBOARD AT THE FALCON

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 **6.00** | 2 cheeses **11.00** | 3 cheeses **15.00** | Each additional cheese **3.00**

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, 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.

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