

WINTER AT THE FALCON

DESSERTS

Sticky toffee pudding, toffee sauce, honey combe ice cream (gf) **10.00**

Chocolate espresso tart, salted caramel ice cream (gf) **11.00**

Winter berry pavlova, vanilla Chantilly (ve/gf) **11.00**

Artisan cheese plate, Westcombe cheddar, Harborne Blue & Oxford Isis, house chutney,

Thomas Fudge crackers **15.00**

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

Three scoops Bertie's ice cream/sorbet (v/veo/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**

INDULGENT HOT DRINKS

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.

