



THE FALCONDALE

FALCONDALE FAVOURITES

STARTERS

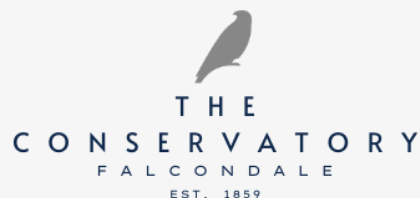
Seasonal Soup of the Day (v) Home-made soup served with bread.	8.00
Classic Welsh Rarebit Our take on a Welsh Classic topped with smoked bacon. and served with salad.	9.00
Fish Goujons Served with tartare sauce & salad leaves.	9.00
Ploughmans Hafod cheese, honey roast ham	12.00
Chicken Goujons Chicken goujons with a garlic aioli & salad leaves.	8.00

HOME COMFORTS

Falcondale Burger Topped with Welsh Rarebit, smoked bacon & red onion marmalade served with a side salad & chunky chips	17.95
Spicy Bean Burger (v) Red onion marmalade, side salad and chunky chips.	15.00
Smoked Salmon Buttered new potatoes, spinach and poached egg	13.50
Seasonal Risotto Crushed nuts and rocket	16.00
Shepherds Pie Tenderstem broccoli	16.50

SIDES

Portion of Chunky Chips	4.50	Portion of Fries	4.00
Portion of Onion Rings	4.00	Seasonal Vegetables	4.00
Garlic Bread	4.00	Home Baked Bread Board	5.00
Cheesy Garlic Bread	5.00	House Salad	4.50



Why not join us at **The Conservatory** or one of our lovely lounges for Breakfast, Morning Coffee, Lunch or Afternoon Tea?

Breakfast		08h00 - 10h00
Morning Coffee		10h00 - 12h00
Lunch		12h00 - 14h00
Afternoon Tea.		14h00 - 16h30
Dinner		18h00 - 20h30

Sunday Lunch

Join us for our lovely Sunday lunch service with a selection of Traditional Roasts. Available every Sunday between 12h00 - 14h00.

Book Online

Did you know you can book a table at the Falcondale online 24 hours a day? Visit our website at: www.thefalcondale.co.uk.



THE FALCONDALE

TO START

Fish Cake

Tartare Sauce

£10

Ham Hock Terrine

Silverskin Onions | Toasted Brioche

£10

Mushroom Arancini (v)

Garlic Aioli | Crispy Onions

£9

Seared Scallops

Pancetta | Black Pudding | Pea Puree

£12.50

TO FOLLOW

Rack of Welsh Lamb

Creamed Potato | Tenderstem Broccoli | Pea Puree | Mint Jus

£30

Duck Breast

Fondant Potato | Red Cabbage | Goats Cheese | Cherry Jus

£28.50

Pan fried Seabass

Dauphine Potatoes | Wilted Hispi Cabbage | White Wine Sauce

£26

Nut Roast (v)

Ratatouille | Spinach Veloute

£23

Welsh Sirloin Steak

Chunky Chips | Roast Tomato | Mushrooms | Choice of Sauce

£30

Please inform us of any food allergies, we use vegetable oil produced from genetically modified soya.
A 10% discretionary gratuity will be automatically added to your bill



THE FALCONDALE

DESSERTS

Raspberry & White Chocolate Brownie

Llaeth Llanfair Raspberry Ripple Gelato

£10

Tonka Bean Panna Cotta

Malteser Ice-cream

£9

Biscoff Cheesecake

Chantilly Cream | Fresh Strawberries | Biscoff

£10

Dark Chocolate & Sea Salt Cremeux

Hazelnut Honeycomb | Berry Coulis

£9

Welsh Ice Cream & Sorbet *

2 Scoops From Selection Below | Homemade Biscuit

£7.50

Llaeth Llanfair Gelato - Vanilla, Mint Choc Chip, Strawberry, Raspberry Ripple, Chocolate, Malteser
Sorbet - Lemon, Raspberry, Mandarin, Blackcurrant

Cheese

1 Cheese £5

2 Cheese £8

3 Cheese £11

4 Cheese £14

Hafod

Unpasteurised Hard Cheddar

Perl Wen

'White Pearl' - Cross Between a Traditional Brie &
Caerphilly

Perl Las

'Blue Pearl' - Blue Cheese With Rich & Mellow Flavours

Red Devil

Snowdonia Red Leicester with Chillies & Crushed
Pepper

Pantysgawn

Creamy Goats Cheese

Golden Cenarth

A Rind Washed Semi Soft Cheese with a Nutty
Flavour

Caws Teifi

Oak Smoked Gouda Style Cheese

Green Thunder

Roasted Garlic & Herb Cheddar

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