



# THE FALCONDALE

## FALCONDALE FAVOURITES

### STARTERS

<b>Seasonal Soup of the Day (v)</b> A warming home-made soup served with homemade bread.	8.00
<b>Classic Welsh Rarebit (v)</b> Our take on a Welsh Classic served on toasted bread with smoked bacon	9.95
<b>Fish Goujons</b> Served with Tartar Sauce & salad leaves. (available as a main course 12.00)	8.00
<b>Atlantic Prawn Salad</b> A traditional starter served with a Marie-Rose sauce	11.00
<b>Southern Fried Chicken</b> Chicken goujons with a tarragon mayonnaise & salad leaves. (available as a main course 12.00)	8.00

### HOME COMFORTS

<b>Falcondale Burger</b> Topped with Welsh Rarebit, Smoked Bacon & Red Onion Marmalade served with a side salad & home-made fries	17.95
<b>Spicy Bean Burger (v)</b> Red onion marmalade, side salad and homemade fries.	15.00
<b>Pork and Leek Sausages</b> Mashed potatoes and tenderstem broccoli	19.00
<b>Vegetable Stir Fry (v)</b> Noodles, teriyaki, chilli	18.00
<b>Asian Chicken Noodles</b> coriander and chilli	18.00

### SIDES

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



Why not join us at **The Conservatory** or in one of our lovely lounges for breakfast, morning coffee, lunch or afternoon tea?

#### Winter Opening Hours (01 Nov 2024 - 28 Feb 2025)

(Tuesday, Wednesday, Thursday, Friday, Saturday)

Breakfast		08h00 - 10h00
Morning Coffee		10h00 - 12h00
Lunch		12h00 - 14h00
Afternoon Tea		14h00 - 16h30

#### 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](http://www.thefalcondale.co.uk).



THE  
FALCONDALE

**DINNER**  
**SEASONAL MENU**

**TO START**

**Crab Cake**

Curry volute and prawn coriander salad  
9.00

**Halloumi Salad**

served with pine nuts & balsamic reduction  
9.00

**Spinach Soup**

served with home baked bread  
8.00

**Garlic King Prawn**

creamy garlic king prawn, curly endive & home-baked bread  
10.00

**TO FOLLOW**

**Crispy Pork Loin**

Sauté potatoes, onions, leeks, mushrooms & thyme jus  
25.00

**Braised Beef**

potato puree, buttered fine beans and jus  
26.00

**Salmon Fillet**

butter potato, tenderstem broccoli, butternut squash & vanilla  
sauce  
24.00

**Mushroom Risotto (v)**

garlic bread  
20.00

**Welsh Sirloin Steak**

chunky chips, mushrooms, tomato and choice of sauces  
30.00

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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

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### STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

10.00

### VANILLA CREME BRULEE

Homemade shortbread biscuit

9.00

### RHUBARB CRUMBLE

Warm custard

9.00

### PASSIONFRUIT PARFAIT

White chocolate chips

9.00

### WELSH ICE CREAM & SORBETS \*

2 scoops served with homemade biscuits

7.00

\*Vanilla, Mint choc chip, Strawberry, Caramel, Chocolate, Coffee Ripple  
Lemon, Raspberry, Mandarin, Blackcurrant

## CHEESE

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### HAFOD

An unpasteurised hard cheddar

### PANT Y SGAWN

Fresh creamy Goats Cheese

### PERL WEN

'White Pearl' - A cross between a traditional brie and  
Caerphilly

### GOLDEN CENARTH

A rind washed semi soft cheese with a nutty flavour

### PERL LAS

'Blue Pearl' - Blue cheese with rich and mellow flavours

### CAWS TEIFI

Oak smoked gouda style cheese

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Cumin flavoured gouda style cheese

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