

# BAR MENU

# FALCON

# HOTEL

## GENERAL MAIN COURSES

PLEASE ORDER AT THE BAR & QUOTE TABLE NUMBER

**A Basket of Warm Crusty Breads and Butter: £1.50**  
**Warm Breads, Olives and Dipping Oils (V): £4.50**  
 Breads with 8 large feta stuffed olives, balsamic and basil oil.

### Vegetarian (V) STARTERS Gluten Free (G)

**Chef's Soup of the Day (V): (See Blackboard) £4.75**  
 Served with a warm crusty cottage roll and butter.

**Garlic Ciabatta: £3.25 Topped with Cheddar:(V) £3.75**  
 Two ciabatta halves hot and oozing with garlic butter.

**Chef's Chicken Liver and Pork Pâté: £4.95**  
 Chef's own coarse pâté laced with brandy and served with dressed salad leaves, apple and cider chutney and Melba toast.

**Deep-fried Breaded Cornish Yarg (V): £5.75**  
 Wedges of Cornish Yarg deepfried in a Pako style crumb, served with a spiced apple and cider chutney and dressed green leaves.

**Port and Stilton Mushrooms (G): £5.75**  
 Fresh button mushrooms panfried with shallots and chives in a cream, garlic, Stilton and Port sauce with scattered bacon lardons.

**Atlantic Prawn Cocktail: (G without brown bread) £5.95**  
 Atlantic prawns with homemade Marie Rose sauce presented on shredded lettuce, cucumber and tomato with brown bread and butter.

**Scottish Smoked Salmon: £6.50**  
 Smoked Scottish salmon presented with citrus dressed salad leaves, mustard and dill crème fraîche and pumpernickel fingers.

### OVEN BAKED JACKETS

All served with dressed salad leaves.

**Cheddar Cheese and Coleslaw (V)(G): £6.25**  
**Coronation Chicken (G): £6.25**  
**Tuna and Mayonnaise (G) : £6.25**  
**Cheddar Cheese and Bacon (G): £6.25**  
**Prawns and Marie Rose (G) : £6.95**

### FROM THE FALCON GRILL

**Angus Cheeseburger: £9.25**  
 Angus beefburger topped with Davidstow Cheddar, served in a soft bap with chipped potatoes, salad leaves, relish and coleslaw.

**10oz. Sirloin Steak: (See Sauce Boats) £16.50**  
 Cooked to your preference and served with roasted vine tomatoes, green vegetables, mushrooms, onion rings, and chipped potatoes.

**Traditional Fish and Chips: £10.75**  
 Fresh white fish deep fried in a Cornish ale batter, served with mushy peas, chipped potatoes and homemade Tartare sauce.

**Lasagne Verde: £10.75**  
 Spinach flavoured pasta and layered minced beef, topped with a cheese sauce and served with salad leaves and garlic bread.

**Steak and Cornish Ale Pie: £10.50**  
 Beef in an ale and mustard gravy with a suet crust, served on Savoy cabbage and bacon with new potatoes and vegetables of the day.

**Mushroom, Stilton & Walnut Vol au Vent (V): £10.95**  
 A puff pastry case filled with crushed walnuts, mushrooms and a leek and Stilton sauce with new potatoes and vegetables of the day.

**Pasta Siciliana (V): £10.50**  
 Garganelli pasta with basil, stuffed green olives, sundried tomato, feta cheese and toasted pine nuts, served with garlic bread.

**Indonesian Chicken Katsu Curry: £10.95**  
 Chicken, deepfried in Pako breadcrumbs served with a mild and fruity curry sauce, red pepper pickle and sticky coriander rice.

**Coachman's Chicken : £11.95**  
 Chicken stuffed with cheese and bacon, wrapped in Parma ham and served with a sweet BBQ sauce, leek mash and green vegetables.

**Beef & Stilton Stroganoff :(G without croutons) £11.95**  
 Strips of beef panfried in a cream, Stilton, paprika, mushroom and brandy sauce, served with sticky white rice and large garlic croutons.

**Salmon and Prawn Fishcakes: £12.50**  
 Fishcakes (all salmon and prawn), with a cream, chive and white wine sauce, a medley of green vegetables and minted new potatoes.

**Half a Honey Roasted Duckling: £14.50**  
 Half a duckling roasted and served with a Grand Marnier and orange sauce, red cabbage, leek mashed potato and green vegetables.

### CHILDREN'S MENU

**Two Pork Sausages: Leek mash potato & peas. £4.95**  
**Cod Fish Fingers: Chipped potatoes & peas. £4.95**  
**Chicken Bites: Chips & baked beans. £4.95**  
**Cottage Pie: Seasonal vegetables. £4.95**  
**Lasagne Half Portion: Seasonal vegetables. £4.95**

### SIDE ORDERS

**A Slice of Brown or White Bread and Butter: £0.75**  
**Bowl of 8 Large Feta Stuffed Olives: £3.25**  
**Ramekin of Homemade Coarse Cut Coleslaw: £1.95**  
**Potatoes - Chipped, New or Leek Mash: £2.25**  
**Mixed Side Salad: £2.95**  
**Caesar Salad (No Anchovies): £3.25**  
**Cheddar Chipped Potatoes: £2.95**  
**Sauce Boats : Peppercorn - Stilton Cream - Garlic: £1.95**

SEE THE SPECIALS BOARD FOR A FURTHER CHOICE OF STARTERS AND MAINCOURSES

### AVAILABLE AT LUNCHTIMES ONLY

**Three Egg Omelette with Salad Garnish (G): £5.95**  
 Choice of fillings ( either/or ) : Cheese - Mushroom - Onion - Ham

**Pannini : Gammon, Pineapple and Cheddar - Mozzarella, Tomato and Basil (V) - Bacon, Brie & Cranberry - Bacon, Sausage and Mushroom : £5.95**

**Cold Gammon Ham with Two Fried Eggs (G): £7.95**  
 Home cooked ham with fried eggs and chipped potatoes.

### SANDWICHES

Served on white or wholemeal bread with dressed leaves and crisps.

**Davidstow Cheddar & Pickle: £3.95**  
**Egg Mayonnaise & Cress: £3.95**  
**Tuna Mayonnaise & Cucumber: £3.95**  
**Coronation Chicken & Lettuce: £4.50**

**Ham Salad (Ramekin of Coleslaw): £4.50**  
**Hot Beef (Ramekin of Horseradish): £4.50**  
**Hot Pork, Stuffing & Apple Sauce: £4.50**  
**Smoked Salmon & Cream Cheese: £6.50**

### PLOUGHMAN'S

Served with sliced apple, pickles, coleslaw, dressed salad leaves and a crusty cottage roll.

**Davidstow Cheddar: £6.95**  
**Cornish Blue & Cheddar: £7.25**  
**Gammon Ham: £7.25**

### DESSERTS

Served with vanilla ice cream, Cornish clotted cream or custard

### HOUSE RED WINES

Served with vanilla ice cream, Cornish clotted cream or custard.

**Red Berry Fruit Pudding: £5.50**

A light pudding filled with red berry fruits, coated with a raspberry compôte and served with a small jug of double cream.

**Treacle and Orange Tart: £5.50**

Treacle tart with added caramelised zest of orange giving a lovely subtle orange flavour. (Served hot)

**Fruit Crumble of the Day: £5.25**

Traditional crumble with seasonal fruits and an oatflake topping. (Served hot). Ask at the bar for today's flavour.

**Bramley Apple Pie: £5.50**

A traditional deep baked apple pie (Served hot or cold)

**Sticky Toffee Pudding : £5.25**

A great British dessert consisting of a moist sponge made with finely chopped dates and covered in a rich sticky toffee sauce.

**Banoffee Pie: £6.25**

Fresh banana slices and a toffee fudge sauce on a biscuit base, topped with cream and chocolate shavings.

## ICE CREAM DESSERTS

**Toffee Meringue Glacé (G): £5.75**

Vanilla ice cream and clotted cream topped with sticky toffee sauce, meringue and chocolate shavings.

**Raspberry Meringue Glacé (G): £5.75**

Vanilla ice cream, clotted cream and raspberries topped with meringue and fresh raspberry sauce

**Iced Lemon Brûlée (G): £5.50**

Lemon sorbet presented in a terracotta dish, layered with whipped cream and caramelised with a Demerara crust.

**Coconut and Mango Ice (G): £5.25**

Three scoops of dairy coconut ice cream with a fresh mango sauce topped with toasted flakes of coconut.

**Cornish Clotted Ice Cream Various Flavours (G) :**

Two scoops : **£3.25** Three scoops : **£4.25**

## A CORNISH CHEESEBOARD

**A Selection of Cornish Cheeses: £7.25**

Davidstowe Cheddar, Cornish Yarg, Cornish Brie and Cornish Blue served with grapes, celery sticks, crackers, biscuits and a spiced apple and cider chutney.

SEE THE SPECIALS BOARD FOR A FURTHER CHOICE OF DESSERTS. SEE THE BEVERAGE MENU FOR HOT DRINKS.

- 1. Cabernet Sauvignon, Puenta del Inca (Chile)**  
175ml.£3.15 ~ 250ml.£4.35 ~ 75cl.Bottle £12.50
- 2. Shiraz, Rocheburg (South Africa)**  
175ml.£3.50 ~ 250ml.£5.00 ~ 75cl.Bottle £14.25
- 3. Shiraz Cabernet, Richmond Ridge (Australia)**  
175ml.£3.40 ~ 250ml.£4.75 ~ 75cl.Bottle £13.50
- 4. Merlot, Villa Rosa (Chile)**  
175ml.£3.35 ~ 250ml.£4.65 ~ 75cl.Bottle £13.25

## HOUSE ROSÉ WINES

- 5. Pinotage Rosé, Steenbock, (S.African Med.Dry)**  
175ml.£3.25 ~ 250ml.£4.50 ~ 75cl.Bottle £12.75
- 6. Zinfandel, Cougars Moon (N.American Med.Dry)**  
175ml.£3.50 ~ 250ml.£5.00 ~ 75cl.Bottle £14.25

## HOUSE WHITE WINES

- 7. Chardonnay, Puenta del Inca (Chilean Med.Dry)**  
175ml.£3.15 ~ 250ml.£4.35 ~ 75cl.Bottle £12.50
- 8. Pinot Grigio, San Alessandro, (Italian Med. Dry)**  
175ml.£3.35 ~ 250ml.£4.65 ~ 75cl.Bottle £13.25
- 9. Piesporter Michelsberg, Mosel, (German Medium)**  
175ml.£3.35 ~ 250ml.£4.65 ~ 75cl.Bottle £13.25
- 10. Sauvignon Blanc, Villa Rosa, (Chilean Dry)**  
175ml.£3.35 ~ 250ml.£4.65 ~ 75cl.Bottle £13.25

## SELECTED WINES

- 15. Sauvignon De Touraine, (French Dry White)**  
75cl. Bottle £19.25
- 17. Pinot Grigio Rosé, San Alessandro (Italian Med.Dry)**  
75cl. Bottle £12.75
- 18. Montepulciano, San Alessandro (Italian Red)**  
75cl. Bottle £13.50
- 26. Pinotage, Riebeek Valley (S. African Red)**  
75cl. Bottle £14.75
- 27. Viognier, Riebeek Valley (S.African Med.Dry White)**  
75cl. Bottle £14.75
- 30. Louis Perdrier, (French Sparkling White Wine)**  
75cl. Bottle £16.75
- 33. Cordon Negro Cava, (Spanish Sparkling Wine)**  
75cl. Bottle £23.95
- 35. House Champagne ~ Paul Hérard Brut**  
75cl. Bottle £40.00

A full wine list is available from Tennyson's Restaurant.

## SUNDAY LUNCHEON 12 Noon - 2.00pm

EVERY SUNDAY LUNCHTIME WE OFFER A WEEKLY CHANGING MENU (ALL ITEMS INDIVIDUALLY PRICED) THE SAME MENU (SAME PRICE) IS SERVED BOTH IN TENNYSON'S RESTAURANT AND THE COACHMAN'S BAR.

**GIVING A CHOICE OF: SIX STARTERS - EIGHT MAINCOURSES - TEN DESSERTS**

MAINCOURSES (FROM £8.75) INCLUDE FRESHLY CARVED ROASTS & A SELECTION OF SIX VEGETABLES ALSO AVAILABLE SUNDAY LUNCHTIME ARE A FEW OF OUR MOST POPULAR DISHES, A FRESH FISH SELECTION, A VEGETARIAN OPTION, SANDWICHES, PANNINI, PLOUGHMAN'S & JACKET POTATOES.