



COACHMAN'S BAR & GRILL
AT THE FALCON

NIBBLES FOR THE TABLE

- MEDITERRANEAN MARINATED OLIVES (MWGF, VG) 4.5
 SOURDOUGH BREADS olive oil | aged balsamic (VG) 5.5
 SMOKED ALMONDS & SALTED CASHEWS (MWGF, VG) 5.5
 CHORIZO & CHEDDAR POKERS shifkas peppers | chutney | breads 11

SMALL PLATES

- SOUP OF THE DAY (V) 8
 WHIPPED FETA basil oil | pumpkin seeds | flatbread (V) 9
 BEETROOT HUMMUS Greek yoghurt | toasted cumin seeds | pickled beetroot | flatbread (V) 8
 BUFFALO CAULIFLOWER BITES Ranch dressing | crispy kale (MWGF, V) 9
 BERENJENAS pomegranate molasses | rocket (MWGF, VG) 8.5
 "DIRTY" FRIES pulled brisket | jalapeños | cornichons | chives | cheddar | sour cream | tomato chutney (MWGF) 10

MAINS

- BATTERED COD FILLET skin on chips | mushy peas | tartare sauce (MWGF) SML 11 | LRG 17
 STACK BURGER 6oz pattie | brioche bap | pulled brisket | mature cheddar | iceberg | tomato | hash brown | onion rings | skin on chips 17 - Add bacon 2
 RUMP STEAK portabello | cherry vine tomatoes | onion rings | skin on chips 10oz 28 | 5oz 16
 Our steaks are sourced from Farm Wilder, using pasture fed Dartmoor beef
 PEPPERCORN SAUCE | BLUE CHEESE SAUCE | GINGER & CHILLI RUBINADE 3.75
 BAJA PRAWN TACO soft taco | crispy prawns | pico de gallo | pickled red cabbage | sour cream | iceberg 17.5
 BUDDHA BOWL nutrient packed vegan bowl | fresh vegetables | pulses | grains | pickles (MWGF, VG) 16.5

OPEN SANDWICHES

Available 12-5pm
 Served on toasted sourdough with salad garnish

- WHIPPED FETA
 dried fig | red onion | watercress | balsamic |
 sun dried tomatoes (V) 9
 KING PRAWNS
 pickled cucumber | fennel | beetroot 10.5
 PULLED BBQ BRISKET
 cornichons | gouda | chives 10
 HONEY GLAZED HAM
 poached pear | blue cheese | mustard mayo 9

SIDES

- SKIN ON CHIPS (MWGF, VG) 4
 CHEESY CHIPS (MWGF, V) 5.5
 ROCKET dried fig | Cornish Gouda | basil oil (V, MWGF) 4
 GREEN SALAD pickled red cabbage | croutons |
 toasted seeds (V) 4
 SESAME TENDERSTEM (V, MWGF) 4
 FINE BEANS flaked almonds (V, MWGF) 4
 GARLIC PIZZA BREAD cheese (V) 5.5

(mwgf) Made with Gluten Free ingredients (v) Vegetarian (vg) Vegan

Full allergen information available on request, please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. Dietary requirements will be catered for wherever possible however as the kitchen is a single serve environment, it is not possible to guarantee any cross contamination