Starters

Homemade soup of the day  V
served with artisan bread 4.95

Pork and black pudding Scotch egg
a soft centre free-range egg wrapped in black pudding
and sage & onion sausage meat coated in breadcrumbs
and served with apple compote 5.95

Chicken liver pâté
served with locally made chutney and toasted sourdough
bread 5.95

Garlic Portobello mushrooms  V
with garden herbs served on garlic infused sourdough,
with cherry tomatoes and balsamic glaze 5.50

Baked camembert  V
topped with fig jam and served with celery crudités
and garlic infused sourdough bread 6.95

Salt & Pepper squid
served on a bed of mixed leaves with roasted garlic
mayonnaise 5.95

Homemade luxury hummus  V
with roasted chickpeas, pomegranate and fresh coriander,
served with flatbread, carrots and radish 5.95

Deli Boards
Great for sharing!

Seafood
home cured gravlax, juicy prawns, salt & pepper
squid, artisan bread and Marie rose sauce 13.95

Farmhouse
home baked sausage roll, maple glazed ham, Red
Leicester cheese, homemade Scotch egg, locally
made chutney and artisan bread 13.95

Veggie  V
harrisa hummus, aubergine salsa, halloumi, olives,
roasted peppers, and warm flatbread 11.95

Falcon Favourites

Rosemary & thyme lamb rump
served with roasted Mediterranean vegetables and salt
baked baby roast potatoes 15.95

Calf’s liver
Pan fried calf’s liver with locally handmade sausages and
sage and caramelised onions with Madeira gravy 14.95

Greek style skewers
marinated lamb and chicken skewers served with Greek
salad with feta & olives, homemade flatbread and salt
baked baby roast potatoes 13.95

Cropwell Chicken
chicken breast in mushroom and Stilton sauce served with
seasonal vegetables and new potatoes 13.95

Jollof Chicken
a delicious West African curry with scotch bonnets and
peanuts in a tomato sauce served with rice 13.95

Inside-out Chicken Kiev
chicken breast coated in parmesan breadcrumbs, topped
with garlic butter, rocket and parmesan shavings and
served with hand cut chips 13.95

Cod, chorizo & chickpea stew
A delicious rustic Spanish style stew flavoured with paprika
and chilli, served with crusty bread 15.95

Miso salmon
grilled salmon fillet infused with Japanese flavours served
an a bed of spicy herb lemon lentils with chilli, coriander
fresh garlic and ginger 13.95

Seafood linguine
a medley of prawns and mussels cooked with chilli, garlic
and cherry tomatoes, garnished with fresh rocket 14.95

Stuffed butternut squash
with cider cream sauce and served with a Mediterranean
veggie medley 11.95

Summer salads

Vietnamese shredded chicken
served with mixed leaves, peppers, spring onions,
coriander, beansprouts, carrot and radish with garlic and
chilli dressing 10.95

Mediterranean chicken
chicken skewers marinated with fresh herbs, garlic and
lemon served on a garden salad with olives 10.95

Squash salad  V
with spicy lemon lentils seasoned with ginger, garlic,
fresh chilli, tomatoes and with fresh herbs 10.95
Burgers

All our burgers are served in a sourdough bun with chilli jam, tomato and gem lettuce and a side of homemade coleslaw and hand cut chips

‘Monty in the Middle’ beef burger
Two mouthwatering beef patties with melted Monterey Jack cheese 11.95

Grilled chicken burger
Chicken breast marinated in herbs, garlic and smoky paprika 10.95

Garden burger V
Delicious mildly spiced burger topped with hummus 9.50

Burger toppings
Smoked bacon, sautéed mushrooms, grilled halloumi, Stilton, free-range egg 1.50 each

Steaks & Grills

Our Blackgate Signature steaks are matured for 28 days and full of natural flavour, carefully chosen from cattle farmed in the UK.

Our chefs are masters at producing delicious, high quality steaks every time: we store our steaks on their sides so they don’t get tough and let them breathe before they are lovingly seasoned and gently grilled.

All our steaks are served with hand cut chips, sautéed mushrooms, seasoned tomato and homemade onion rings.

10oz rump 14.95
10oz sirloin 17.95
8oz tender fillet 24.95
10oz ribeye 21.95

Add a free homemade sauce to your steak; Creamy Peppercorn, Stilton & Mushroom or Rich red wine jus

10oz gammon
with a free range egg or pineapple 11.95
Add another egg or pineapple ring 60p

Tuscan steak
10oz prime rump steak topped with slow roasted peppers, vine tomatoes and basil; finished with mozzarella and balsamic glaze 16.95

New York Strip
10oz Sirloin steak topped with slow-roasted onions, sticky BBQ sauce and Monterey Jack cheese 19.95

The Falcon Mixed Grill
5oz Rump, 5oz Gammon, chicken fillet and butcher’s Blackgate sausage topped with a free-range egg 16.95

Sides

Baby roasted potatoes 2.95
Hand cut chips 2.95
Homemade onion rings 2.95
Garden salad 2.95
Seasonal vegetables 2.95
Halloumi fries 4.50
Artisan bread & butter 2.95
Olives 3.50
Luxury homemade hummus 3.50
Garlic bread 2.95 Add cheese for 80p

Desserts

Homemade crumble of the day
served with custard, cream or ice-cream 4.95

Sticky toffee pudding
served with custard 5.50

Ricotta and mascarpone tart
with poached pears 5.95

Homemade chocolate brownie
served with strawberries and ice-cream 5.95

Homemade crème brûlée
with raspberries and homemade lemon shortbread, hand finished at your table 5.95

Blackberry and lemon cheesecake
served with lemon crunch ice-cream 5.95

Summer Eton mess
Swirls of meringue, summer berries and cream finished with orange zest 5.50

Cheese and Biscuits
served with locally made chutney
3 cheeses 6.25
5 cheeses 9.95

Cornish ice-cream sundae
Kelly’s Cornish ice-cream with a homemade shortbread biscuit and chocolate flake
Choose any 3 scoops:
Cornish Vanilla, Triple chocolate, Strawberry, Salted caramel, Blackcurrant cheesecake, Lemon crunch or Mixed berry sorbet (V) 4.95

We are proud to serve
Kelly’s Cornish ice-cream