

*The*  
**FALKLAND  
ARMS**

***While you wait***

Mixed marinated olives - v	4.75
Chipolata sausages in a honey mustard glaze	4.75
Pork pie with piccalilli	5.95
Houmous and toasted pitta - v	4.75

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***Starters and Sharers***

Crispy whitebait served with garlic and chive mayonnaise and lemon	6.75
Halloumi chips with sweet chilli and rocket - v	6.25
Sautéed oyster mushroom with shallots, garlic and parsley butter on toasted focaccia - v	7.50
Chicken liver pâté with real ale chutney and crostini	7.75
Homemade soup of the day with rustic bread - v	5.95
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	12.95
Butchers board with pork pie, chicken liver pâté, honey mustard chipolatas, cornichons, real ale chutney and rustic bread	15.50
Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	17.95

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***Mains***

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and fries - <i>Add on Cheddar, bacon and blue cheese for 1.00 each</i>	11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	13.95 / 8.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	12.50 / 8.50
Caesar salad of romaine lettuce, croutons, vegetarian cheese and free-range egg - v <i>Add chicken and bacon for 4.00</i>	10.75
Homemade fishcakes of the day with creamed spinach, grilled lemon and fries	13.50
Ballotine of chicken filled with roasted red pepper, goat's cheese and spinach, wrapped in bacon served with garlic parmentier potatoes, seasonal greens and a pesto cream	15.50
Pan-seared duck breast with sweet and sour rhubarb, sauté Jersey Royal potatoes and sesame dressed asparagus	19.50
Thai green chicken and coconut curry served with steamed basmati rice and oriental chilli crackers	13.50 / 8.75
Pappardelle pasta tossed with lemon, spinach, kale, rosemary and olive oil with crumbled feta cheese - v <i>Add chicken for 3.00</i>	10.75
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and fries - vg	13.25

## Sides

Beer battered onion rings - v	3.75	Garlic bread - v	4.00
House salad - v	3.50	Crispy rosemary sea salt potatoes - v	3.75
Chips - v	3.50	Seasonal vegetables - v	3.50
Fries - v	3.50		

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## Sandwiches and Bagels

Please ask for today's bread selection and then choose from the fillings below

Pastrami, emmental cheese and dill pickle bagel	9.50
Fish goujons with lettuce and tartare sauce	7.75
Smoked salmon, cream cheese and dill pickled cucumber bagel	8.75
Mozzarella, sun-blushed tomato, pesto and rocket - v	7.25
Butcher's sausage and grain mustard	7.25
Home-cooked ham and mature Cheddar with tomato and watercress	8.25

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## Puddings

All puddings 6.50

Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
Strawberry waffle - toasted waffle topped with fresh strawberries, strawberry ice-cream and maple syrup - v
Lemon meringue tartelette with lemon sorbet - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

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## Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

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**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

