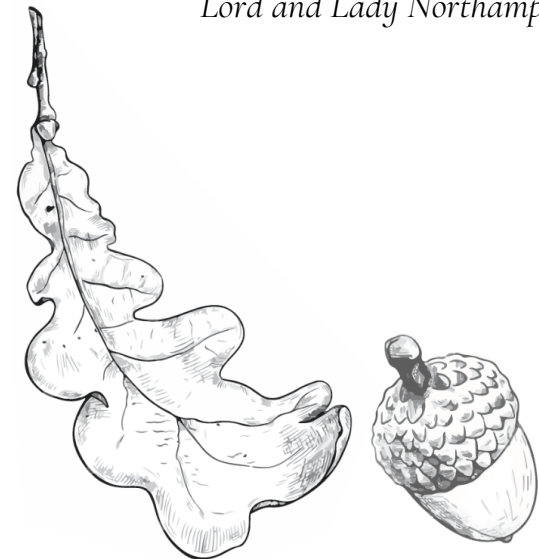


EYAS

Our philosophy revolves around a deep-rooted appreciation for our land, the seasons, and the profound connection between food and the soul.

We invite you to embark on this journey with us celebrating the essence of locality, nourishment, and the rich flavours woven into every bite.

Lord and Lady Northampton and The Falcon Team



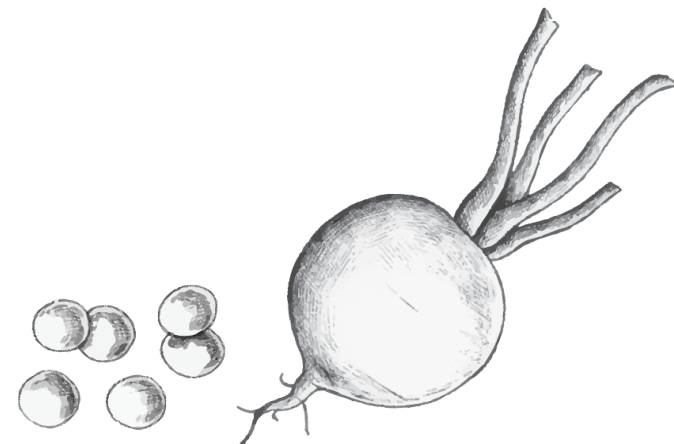
SAMPLE SUNDAY LUNCH MENU

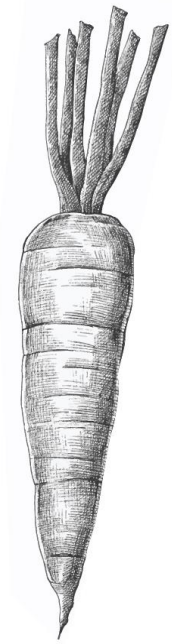
TIPPLES

Wild Idol Alcohol-Free Sparkling White or Rosé £10

Lady Elizabeth Sparkling Rosé £13

Sally Sourdough with Our Whipped Salted Butter c.b.





STARTERS

Smoked Mackerel Mousse | £17

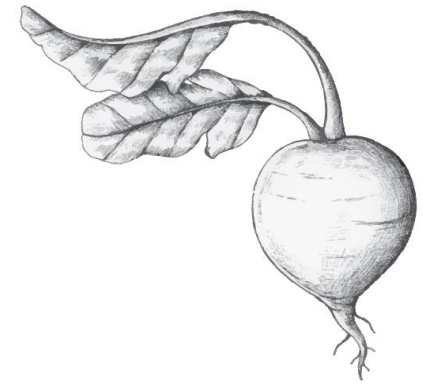
Apple, Cucumber, Radish, Parsley, Focaccia F, D, SD, G

Devonshire Duck Terrine | £15.5

Salted Pistachios, Plum Cider, Brioche SD, G, E, D, N

Ragout of Ancient Siyez Grain | £15

Cauliflower, Kale SD, Ce, G, P-B



MAINS

Herb Stuffed Chicken Breast | £30

Cultivated Mushrooms, Buckwheat Noodles, Madeira Cream Sauce D, SD,

Roast Sirloin of Dry Aged Beef | £34

Yorkshire Pudding, Potatoes, Carrot, Gravy SD, D, Ce, S, Mu, E, G

Potato Spaghetti | £25

Wild Mushroom "Cream" SD, Ce, PB

Steamed Day Boat Fish | £31.5

Brown Shrimps, Salsify, Kohlrabi, Coastal Herbs, Seaweed Beurre Blanc F, SD, Mu, D, Ce,





DESSERTS

Whipped Vanuatu Chocolate | £12.5

Cardamom Ice Cream, Cointreau Custard, Crystallised Cacao V, D, E, SD

Spiced Panna Cotta | £12

Yorkshire Rhubarb, Blood Orange, Oat & Nut Crumble D, SD, N

Cheese Selection | £15.5

Preserved Fig, Honey, Seeded Crackers D, SD, Mu

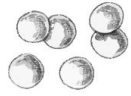
A 12.5% discretionary service charge will be added to your bill.

V - Vegetarian | P-B - Plant-Based | C - Crustaceans | Ce - Celery | D - Dairy | E - Eggs | F - Fish |
P - Peanuts | G - Gluten | L - Lupin | N - Nuts | Mo - Molluscs | Mu - Mustard | S - Soya |
SD - Sulphur Dioxide | Se - Sesame Seeds

A parting thought...

We are mindful of evolving dietary preferences; our menu caters to diverse tastes while prioritising nutrition. Delight in our array of plant-based options meticulously crafted to offer transparency in preparation methods. We strive to ensure every dish not only satisfies your palate but also nourishes your well-being.





EYAS

