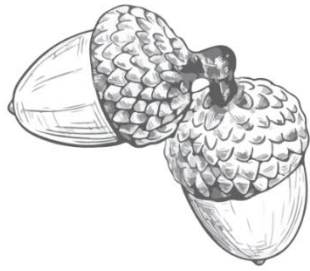


# EYAS

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*



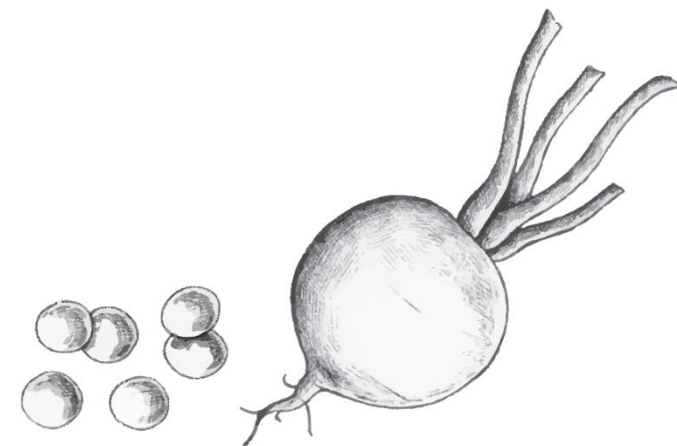
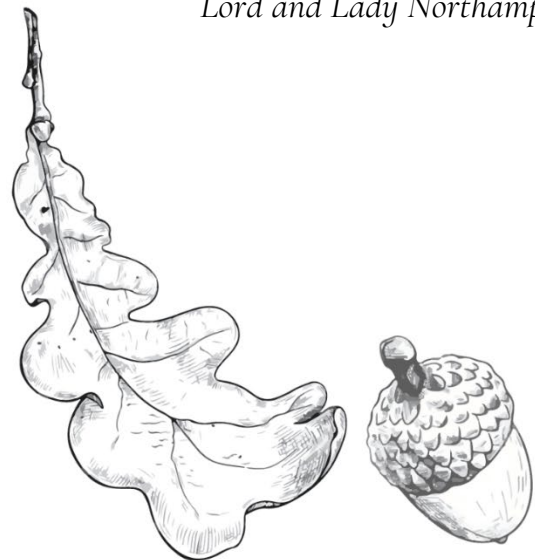
## SAMPLE SUNDAY LUNCH MENU

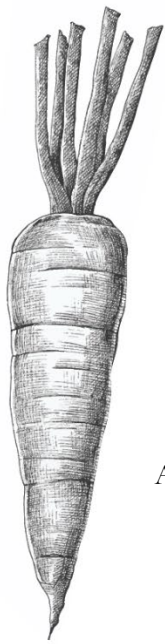
### TIPPLES

Wild Idol Alcohol-Free Sparkling White or Rosé £10

Lady Elizabeth Sparkling Rosé £13

**Sally Sourdough** with Our Whipped Salted Butter G, D, V





## STARTERS

### **Brixham Bay Crab | £18**

Avocado, Cucumber, Radish, Ponzu Dressing C, F, E, D, Mu, A, S, SD

### **Isle Of Wight Tomatoes | £15.5**

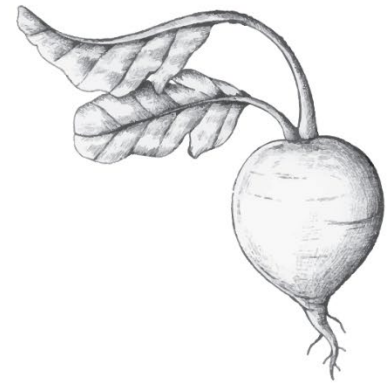
Goat's Curd, Kalamata Olive, Garden Herbs D, G, SD, Mu, V

### **English Asparagus | £15.5**

Young Leeks, Nori, Crème Fraiche, Lemon, Dill D, SD,

### **Hand Cut Rigatoni | £14.5**

Cep Mushroom, Spinach, Pecorino Sauce G, E, D, SD, Ce



## MAINS

### **Jimmy Butlers Pork Belly and Tenderloin | £30.50**

English Peas, Hispi Cabbage, Lemon Thyme Sauce D, SD,

### **Roast Sirloin of Dry Aged Beef | £35.00**

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

### **Chalk Stream Trout | £34**

Rye Bread, Asparagus, Butterhead Lettuce, Cucumber, Brown Shrimps F, SD, Mu, D, Ce,

### **Roast Aubergine | £25**

Green Tomato, Wet Polenta, Tahini Dressing, Smoked Aubergine Sauce Ce, SD, Mu, Se, S, PB



## DESSERTS

### Millionaire Tart | £13.50

Vanuatu Chocolate & Salted Caramel Tart, Crème Fraiche Ice Cream, Passion Fruit V, G, N, D, E

### Compressed Fruits | £14

Kiwi, Apple, Grape, Melon, Lime, Coconut Yoghurt Sorbet S, PB

### Tahitian Vanilla Cheesecake | £13

Tulameen Raspberries, Raspberry Sauce D, V

### Cheese Selection | £15

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

