



EYAS

Sample Lunch Menu

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





STARTERS

Newlyn Plaice | £16

Brown Shrimps, Butter, Brioche, Finger Lime, Cucumber F, D, SD, G

Chilled English Pea Soup | £10

Sweet Pickled Peppers, Ricotta, Mint V, D, SD, Ce

Isle of Wight Tomatoes | £14

Kalamata Olive, Onion, Garden Herbs D, G, SD, Mu, V

Poached Leeks | £14.5

Nori Seaweed, Crisp Soft Boiled Organic Egg Herb Vinaigrette D, E, Mu, SD

Potato Gnocchi | £14.5

Girolles, Apricot, Salami, Maida Vale Cheese Sauce D, E, G, SD, Ce

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



MAINS

Dingley Dell Pork Belly | £30

English Peas, Napa Cabbage, Cashew, Ginger, Apple-Miso-Pork Sauce S, SD, F, Ce, Se

Herb Crusted Spring Lamb | £35.5

Sweet Pickled Peppers, Ricotta, Mint V, D, SD, Ce

Steamed North Atlantic Cod | £34

Iberico Ham, Marmande Tomato Pinenuts & Basil Vinaigrette F, SD, Mu, D, Ce

Hand Rolled Tagliolini | £28

Spinach, Runner Beans, Spring Onion, Pecorino Sauce V, G, E, D, SD, Ce

Roasted Globe Artichoke, Herb Risotto | £25

Summer Bean Ragout SD, Ce, P-B

All mains are served with side of Roasted Cornish New Potatoes, Green Sauce M, SD

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DESSERTS

Meadow Sweet Panna Cotta | £13

Horwood Cherries, Cherry Stone Ice Cream N,D, E, SD

Alto El Sol Chocolate Ganache | £13.5

Salted Caramel, Baked Banana, Passion Fruit P-B

English Berry “Tabbouleh” | £13

Citrus, Herbs & Flora G, P-B

Local Blueberry & Violet Tart D, G, E | £13.5

Cheese Selection | £15

Preserved Fig, Honey, Seeded Crackers SD, D



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

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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.

