



# EYAS

## Sample Dinner 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*





## MAINS

---

### Roast Devon Chicken Breast | £34

Chervil Root, Kale, Sage, Lemon, Black Peppercorn Sauce

D, SD, Ce

### Dry Aged Beef | £38.5

Cauliflower, Broccoli, Wild Garlic & Mustard Sauce

D, SD, Ce, Mu

### Roast Norwegian Halibut | £35

Pumpkin, Truffle Beurre Blanc, Pumpkin Puree

F, D, N, Mo, Ce, G, S, Se, SD

### English Leek Risotto | £27

Silken Tofu, Walnut, Parsley

S, Ce, SD, N, P-B

### Hand Rolled Tagliolini | £28

Wild Mushroom & Truffle Sauce

G, D, E, SD, Ce, V

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

