



EYAS

Sample Sunday 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



MAINS

Roast Devon Chicken Breast | £33

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

D, SD, Ce

Roast Striploin of Dry Aged Beef | £35.5

Yorkshire Pudding, Confit Carrot, Roast Potatoes, Beef Sauce

G, SD, Ce, Se

Roast Norwegian Halibut | £34

Pumpkin, Truffle Beurre Blanc, Pumpkin Puree

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

English Leek Risotto | £26

Silken Tofu, Walnut, Parsley

S, Ce, SD, N, P-B

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

