

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.

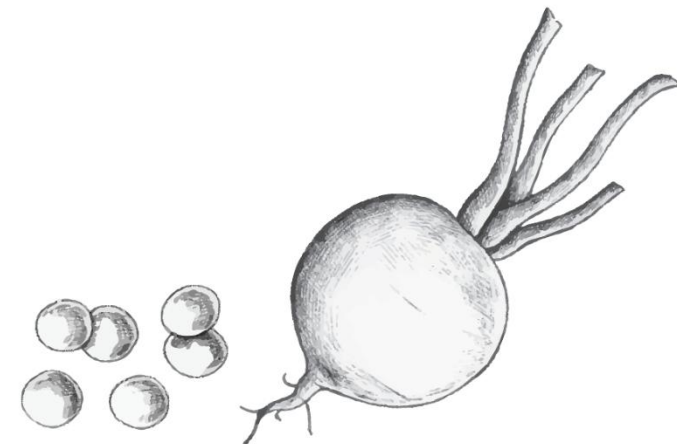
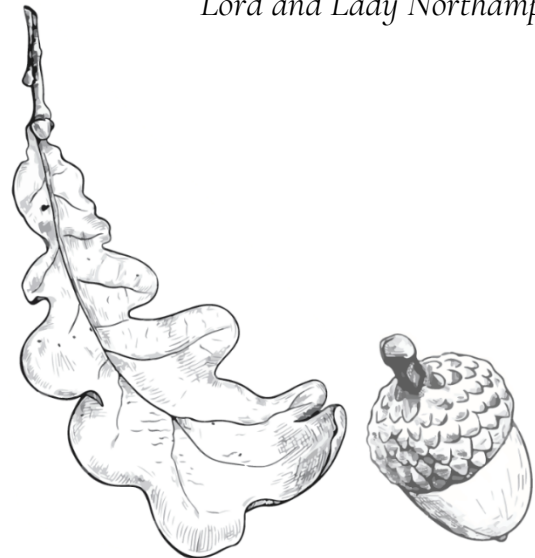
Lord and Lady Northampton and The Falcon Team

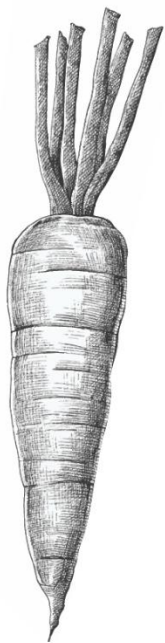
SAMPLE MENU

TIPPLES

Wild Idol Alcohol-Free Sparkling White or Rosé £10

Lady Elizabeth Sparkling Rosé £13





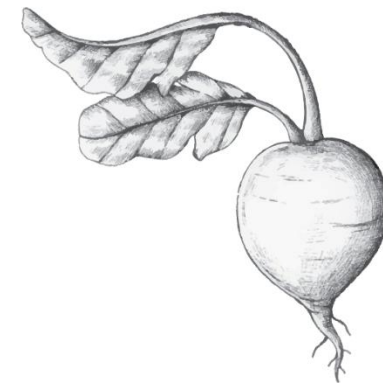
STARTERS

Nori Cured Salmon Fillet | £20
Horseradish Crème Fraiche, Cucumber, Dill Oil F, D, Mu

Salt Baked Celeriac | £14.5
Pear, Chicory & Smoked Almond Salad Ce, N, Mu, SD, P-B

Potato Gnocchi | £15.5
Smoked Alsace Bacon, Spinach, Pecorino G, E, D

Black Risotto | £20
Red Prawn, Saffron & Fennel Sauce C, F, D, SD



MAINS

Roast Devon Chicken Breast | £34
Chervil Root, Kale, Sage, Lemon, Black Peppercorn Sauce D, SD, Ce

Castle Ashby Estate Venison | £38.5
Parsnip, Pear, Cabbage, Venison Sauce D, SD, Ce, Mu

Roast Norwegian Halibut | £35
Pumpkin, Truffle Beurre Blanc, Pumpkin Puree F, D, Mo, Ce, G, S, Se, SD

English Leek Risotto | £28
Silken Tofu, Walnut, Parsley S, Ce, SD, N



DESSERTS

Apple Tart Tatin | £14.5
Tahitian Vanilla Custard D, G, E, V

Egg Custard Tart | Alto El Sol Chocolate Ganache | £14.5
Pear, Salt Caramel, Hazelnuts N, P-B

Egg Custard Tart | £14.5
Earl Grey & Bergamot D, G, E, V

Cheese Selection | £15.5
Seeded Crackers, Apple & Honey, D

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

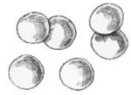
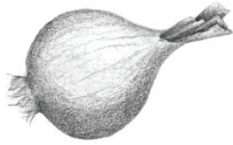
V - Vegetarian | P-B - Plant-Based | C - Crustaceans | Ce - Celery | D - Dairy | E - Eggs | F - Fish |
P - Peanuts | G - Gluten | L - Lupin | N - Nuts | Mo - Molluscs | Mu - Mustard | S - Soya |
SD - Sulphur Dioxide | Se - Sesame Seeds | A - Alcohol



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.





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