



SMALL PLATES

Bread board , olive oil, balsamic vinegar, garlic butter (v)	8.00
Chilli pork belly bites , aioli	9.00
Pesto marinated olives , feta, parsley (v)	6.00
Lemon & thyme patatas bravas , tomato & paprika ketchup (ve)	8.00
Honey & truffle baked Camembert to share , plum & apple jam, sourdough (v)	16.00
Halloumi fries , sweet chilli sauce (v)	7.00
Houmous , baba ganoush, olives, flatbread (ve)	8.00

STARTERS

Soup of the day , bread & butter (v)	8.00
Buddha bowl , cabbage, cauliflower, chickpeas, potatoes, mooli, bean sprouts, spring onion, tahini (ve)	10.00
Pesto & mozzarella arancini , tomato & red pepper salsa (v)	8.50
Fajita chicken skewers , pineapple chilli jam, lime yoghurt	9.00
Trout rillettes , toasted bread, salsa	9.00

PUB CLASSICS

Pressed ham hock , crispy hen's egg, triple-cooked chips, wholegrain mustard sauce	15.00
Balfour fish & chips , mushy peas, pickled onion, curry sauce, triple-cooked chips	17.00
Steak & ale pie , confit garlic mashed potato, buttered spring greens, red wine jus	18.00
Double cheeseburger , two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries	17.00
Add bacon (1.50) halloumi (4.00)	

MAINS

Confit duck leg , hasselback potatoes, carrot purée, braised red cabbage, Bordelaise sauce	17.00
Spiced chicken thighs , garlic rice, pineapple chilli jam, coriander crème fraîche	18.00
8oz ribeye , mushrooms, tomato, chunky chips	26.00
Add peppercorn or blue cheese sauce	2.50
Whole baked Trout , dill & lemon, ratatouille	19.50
Garden pea & mint ravioli , mint & basil pesto, vegan 'Parmesan' (ve)	18.50
Pan-fried seabass , thyme sautéed potatoes, broccoli, samphire, lemon butter sauce	18.00
Pressed pork belly , truffle mashed potato, caramelised apple, honey carrots, Jake's Cider jus	19.00
Tofu Buddah Bowl , cabbage, cauliflower, chickpeas, potatoes, mooli, bean sprouts, spring onion, tahini (ve)	18.00
Or with duck or sea bass	20.00

SIDES

Chunky chips	4.00	Seasonal salad	4.00
Fries	4.00	Peppercorn sauce	2.50
Tenderstem broccoli	5.00	Blue cheese sauce	2.50

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If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.
A discretionary service charge of 10 % will be added to your bill.



DESSERTS

Baileys crème brûlée, toffee biscuit	9.50
Triple chocolate brownie, chocolate sauce, chocolate ice cream	9.00
Limoncello tiramisu	9.50
Sticky toffee pudding, honeycomb ice cream	8.50
Kentish Cheeseboard, selection of local cheeses, chutneys & artisan biscuits	12.00
Selection of ice creams & sorbets	6.00

DESSERT WINE

Petit Guiraud, Sauternes, 2017 (125ml)	12.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml	3.50
Quinta Do Vallado 10yr Tawny, Douro Valley, Portugal, 125ml	15.00

COFFEE

Latte	3.75
Cappuccino	3.75
Flat white	3.75
Americano	3.25
Macchiato	3.25
Espresso	2.75
Double espresso	3.25
French press	3.25

TEAS & HOT CHOCOLATE

English breakfast tea	3.00
Speciality tea	3.50
Hot chocolate	4.00

WHAT'S ON AT THE FALCON?

Complimentary Kids Food

You can enjoy a nice cold pint or glass of wine and keep the kids happy, too!

Any child under the age of 10 will get a main course from the kids menu complimentary, when dining with an adult eating a main course.

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