

THE FAULKNER

Pub, Bar & Restaurant



Get your Christmas Jumper out, it's the festive season! Join us this Christmas for an unforgettable experience. Nestled in the heart of Hoole, The Faulkner offers a warm and inviting atmosphere – perfect for your celebrations throughout December.

Enjoy our Christmas menu featuring locally sourced ingredients, indulge in our selection of wines and cask ales, and let our friendly staff make your visit truly special.

Whether you're planning a family gathering, a festive night out with your mates, or a cosy dinner for two, The Faulkner is the perfect place to create lasting memories this Christmas. Book your table now and make December one to remember!



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FESTIVE OPENING TIMES

Christmas Eve, Tuesday 24th	11:00 – 23:00
Christmas Day, Wednesday 25th	11:00 – 18:00
Boxing Day, Thursday 26th	12:00 – 01:00
NYE, Tuesday 31st	12:00 – 01:00
NYD, Wednesday 1st	12:00 – 23:00



FESTIVE MENU

2 COURSES FOR £30 | 3 COURSES FOR £37.50
ADD FIZZ OR MULLED WINE FOR £5

STARTERS



Minestrone Soup (VG)   
Mediterranean Vegetables in a Rich Broth, Served
with a Crusty Bread Roll

Fig & Goats Cheese Tart (V)    
Caramelised Walnuts, Honey & Mustard Dressing

Chicken, Ham Hock & Pistachio Terrine (GFA) 
Sourdough Toasts, Cranberry & Orange Chutney

Prawn Cocktail     
Served in a Homemade Marie-Rose Sauce &
Wholemeal Bread

MAIN COURSE

Traditional Roast Turkey (GFA)   
Garlic & Thyme Roast Potatoes, Cranberry Sauce, Honey Roasted Parsnips, Sautéed Sprouts, Pigs in Blankets,
Stuffing, Roasted Carrot & a Yorkshire Pudding, Rich Turkey Gravy

Wild Mushroom, Spinach & Beetroot Wellington (VE)  
Truffled Pomme Purée Kale, Mulled Wine Sauce **VEGAN & VEGETARIAN OPTION AVAILABLE**

Slow Braised Feather of Beef (GF)  
Bourguignon Sauce, Wholegrain Mustard Mash, Glazed Carrots & Kale



Maple Glazed Salmon (GF)    
Sautéed New Potatoes, Grilled Asparagus & a Béarnaise Sauce



DESSERTS

Traditional Christmas Pudding (V) (GFA)  
Brandy Sauce **VEGAN OPTION AVAILABLE**









Sticky Toffee Pudding   
Salted Caramel, Vanilla Bean Ice Cream

Warm Triple Chocolate Brownie   
White Chocolate Sauce, Vanilla Bean Ice Cream

Locally sourced Cheese Board   
Homemade Apple & Sultana Chutney

ADDITIONAL SIDES

£4.95 EACH

Garlic & Sage Roast Potatoes
Creamy Mash 
Roasted Carrots
Sage & Onion Stuffing 
Pigs In Blankets 
Truffled Cauliflower Cheese   
Yorkshire Pudding  



Please let our staff know of any allergies when ordering so that we may advise of alternatives. Full allergen menus are available from the bar on request.

Most of our meals can be made using GF ingredients however, our kitchen is not a fully GF or nut free environment. Our food may contain allergens; if you require more information on any of our menu ingredients, please ask a member of staff. Prices include VAT at current rate, all weights are approximate prior to cooking. All menu items are available subject to availability. Please note that our fish dishes may contain bones. (V) Denotes meals suitable for vegetarians, (Ve) suitable for vegans, (GF) Gluten free, (DF) Dairy free. All products may contain nuts or nut derivatives. Menu description may not list the full dish content so if you have any allergies, please ask a member of staff prior to placing your order.

(V) Vegetarian (VG) Vegan (GF) Gluten Free.



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Festive
BUFFET MENU

£25PP 10 PEOPLE MINIMUM

SELECT 5 ITEMS
FROM THE MENU BELOW

Turkey, Cranberry, Brie Sliders
Pork and Sage Sausage Roll
Honey Roast Root Vegetable
Ham Hock and Black Bomber Croquettes
Maple Glazed Pigs in Blankets
Wild Mushroom and Chestnut Arancini
Sautéed Sprouts and Bacon
Goose Fat and Rosemary Parmentier
Satay Chicken Skewers
Confit Duck Leg Spring Rolls
Root Vegetable and Mixed Nut Mini Wellington
Salmon, Cream Cheese and Dill Roulade Croute
Spiced Pumpkin Hummus
Salt and Pepper Calamari
Crispy Cauliflower Bites, Cheese Sauce
Panko Camembert Bites



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The Fau

Hooles
Chester
CH2 3

PA

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SMALL PLATES

3 PLATES FOR £20 • 5 PLATES FOR £30

Homemade Minestrone Soup 7.50  
House Focaccia

Spiced Pumpkin Hummus 7.50 (VE)   
Crispy Chickpeas, Tortilla Crisp

King Prawn Pil Pil 8.50  
Warm Flatbread

Pressed Ham Hock Terrine 7.50  
Piccalilli Emulsion, Ciabatta Croute

Lamb Keftedakia Meatballs 8.00  
Yoghurt, Flatbread

Ham Hock & Black Bomber Croquettes 8.00    
Honey Mustard Vinaigrette

Pickled Cucumber & Salmon Roulade 9.00  
Avocado Mousse, Compressed Apple, Coriander oil

Pan fried Cod Cheek 8.50     
Tarator Sauce, Chive Emulsion, Cod Skin Crisps

Pigs in Blankets 7.50 
Canadian Maple Glazed

Grilled Halloumi 7.00 (V) 
Pomegranate Seeds, Chilli, Garlic, Coriander

WHILE YOU WAIT


House Focaccia 4.50
Oil, Vinegar

House Marinated
Gordal Olives 6.00 (VG)

HAND-STRETCHED SOURDOUGH FLATBREADS

Heritage Tomato, Buffalo Mozzarella, Fresh Basil 14.50  
Served with Basil Pesto **VEGAN OPTION AVAILABLE**

Chorizo, Red Onion, Fresh Chillies, Roquito Pepper, Rocket 16.50  
Served with Sriracha Mayo

Goats Cheese, Red Onion, Tenderstem Broccoli, Rocket 16.00 (V)  
Served with Sour Cream and Chive Dip

Parmesan, Egg, Crispy Bacon, Anchovies, Parsley 16.00    
Served with Basil Aioli

PUB CLASSICS

Homemade Corn Burger 16.00 (VG) 
Vegan Smoked Applewood, Lemon Mayo, Pickled Cucumber, Baby Gem, Tomato, Fries

Lemon & Herb Gnocchi 17.00 (VG) 
Avocado Mousse, Root Baby Veg, Confit Cherry Tomatoes, Cold Pressed Rapeseed Oil



Salmon, Haddock & King Prawn Fish Pie 17.00     
Parsley Mash, Parmesan, Garden Peas, House Focaccia

Thai Red Curry 15.00 (VG)  **add prawn/chicken for £3**
Saffron Rice, Baby Corn, Chilli, Spring Onions, Crispy Leeks, Basil Leaves

Market Fresh Beer Battered Haddock 16.00    (Small portion available)
Chunky Chips, Peas, Homemade Tartare **add bread & butter 1.50**

Hand Formed Steak & Mushroom Pie 16.50  
Creamed Potato, Buttered Leeks

Cumberland Sausage & Mash 15.50 
Crispy Leeks, Jus, Pod Vegetables **VEGAN OPTION AVAILABLE**

Pan Fried Chicken Supreme 18.00  
Fondant Potato, Braised Red Cabbage, Sweetcorn Purée, Charred Corn,
Baby Veg, Chicken Gravy

House Steak Burger 16.00  
Smoked Applewood, Burger Relish, Pink Coleslaw, Pickled Cucumber, Tomato, Frisée, Fries

King Prawn, Fresh Chilli, Garlic, Rocket 16.50   
Served with Hoisin Sauce

Slow Roast Garlic & Parsley 9.00 (VG)  **VEGAN OPTION AVAILABLE**
Served with Sour Cream and Chive Dip **add cheese 2.00**

EXTRA PLATES

Pink Coleslaw  	3.50	Tenderstem Broccoli (VG)	5.00
House Salad (VG)   	3.50	Beer Battered Onion Rings 	4.50
Chunky Chips (VG)	4.50	Truffle Parmesan Fries (V) 	7.00
Skin on Fries (VG)	4.50	Cauliflower Cheese 	5.00
Seasonal Vegetables	5.00	Braised Red Cabbage 	4.50
Peppercorn Sauce	3.50		



Pan Fried Sea Bass 18.50 
Herbed Potato Cake, Tenderstem Broccoli, Chive Cream

Faulkner Prime Rump Steak 21.00
Chunky Chips, Field Mushroom, Confit Tomato

28 Day Matured Sirloin Steak 26.00
Chunky Chips, Field Mushroom, Confit Tomato

Club Sandwich 11.00   
Chicken, Bacon, Baby Gem Lettuce, Tomato, Mayonnaise

Rare Topside of Beef Ciabatta 11.00  
Horseradish Cream and Rocket, Fries

Salad of the Day 11.00
Ask your server for details



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WHITE

	<i>Bottle</i>	<i>250ml</i>	<i>175ml</i>	<i>125ml</i>
Enrico Serafino - Gavi di Gavi 2017 Italy, 13.0% Unoaked, creating a rich mouth-feel. Floral and citrus aromas, with a minerally dry, palate.	42.00	14.95	9.95	7.95
Valdivieso - Sauvignon Blanc Chile, 12.5% Crisp, and aromatic with lots of citrus and gooseberry aromas. Refreshing on the palate, with lemon and lime flavours and a steely mineral quality.	20.00	6.95	5.25	3.95
Errazuriz Chardonnay Casablanca Valley, 13.0% Packed with grapefruit, lime, and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.	24.00	8.95	5.95	4.95
Petite Ronde - Picpoul de Pinet France, 12.5% Unoaked, this wine shows a good level of freshness for a wine from such a warm climate, with a Citrusy and stone fruit character highlighted with floral notes.	26.00	8.95	6.95	5.00
Parini - Pinot Grigio Italy, 10.5% Floral, racy and dry with green, crisp fruit, the grapes are grown in north-eastern Italy.	22.50	7.95	5.50	4.50

ROSE

La Maglia Rosa - Pinot Grigio Blush Italy, 12% A light and refreshing rose, with fresh cranberry and raspberry notes. On the palate the wine is crisp with citrus flavours coupled with a core of red fruit.	21.50	7.50	5.50	4.25
Estandon Heritage Côtes de Provence Rosé France, 12.5% Pale salmon-pink in appearance with lychee-coloured hues; shows fresh aromas of peach and pear on the soft and well-balanced palate.	34.00	11.00	8.00	6.00

RED

Rare Vineyards - Malbec This Malbec's home is in south-west France as this velvety, overtly fruity wine with violet aromas and some spice on the palate shows.	22.50	7.95	5.50	4.50
Little Eden - Shiraz Australia, 14.0% Deep crimson in colour having intense wild berry aromas with pepper and a hint of oak. Ripe plum perfectly marries with the subtle oak. Good length with a velvety tannin finish.	22.50	7.95	5.50	4.50
Little Eden - Pinot Noir Australia, 13.5% This Pinot Noir has aromas and flavours of cherries, strawberries, cocoa and an earthy note of forest floor. It is a rich, complex and medium-bodied wine with a soft and elegant finish.	22.50	7.95	5.50	4.50
La Croix Grenache Merlot France, 13.5% Coming from low yielding fruit, this wine has flavours of red and black berry fruit, dried herbs as well as a racy acidity. The Merlot adds some softness and roundness in the mid-palate and with a ripe juicy finish.	20.00	6.95	5.25	3.95

SPARKLING

Galanti Prosecco Pinot Grigio, Italy Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz.	30.00	7.00		
Moët Chandon 12.0%	60.00			
Laurent Perrier Rose 12%	95.00			

