

À la Carte Menu

STARTERS

Homemade Soup

Homemade soup, warm dinner roll, whipped butter £8
+ CBGF +

Beetroot and Goat's Cheese Salad

Mixed beetroots and honey glazed goats cheese topped with crunchy roasted walnuts, ranch dressing £8
+ V/GF/NUTS +

Chicken Liver Parfait

Chicken liver parfait topped with a redcurrant spiced glaze, sticky fig relish, toasted artisan bread, whipped butter £9
+ CBGF +

Pulled Pork & Black Pudding Hash

Pulled pork and black pudding, crispy panko poached egg, crackling, pork jus, apple purée £9

Ginger and Garlic King Prawns

Skewered king prawns sautéed in ginger and garlic on a bed of dressed rocket leaves, mango and lime purée, artisan bread £10
+ CBGF/DF +

MAINS

Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry, fondant potato, tender stem broccoli, creamy Madeira sauce £19

Calf's Liver & Bacon

Pan fried calf's liver, crispy bacon, beer battered onion rings, buttered mash, sautéed kale, port wine jus £21
+ CBGF/CBDF +

Slow Roasted Pork Belly

Pork belly slow roasted overnight with crispy crackling served with buttery mash, sautéed cabbage and apple purée, roasting pan gravy £22
+ CBGF / CBDF +

FULL VEGAN MENU AVAILABLE

Please ask your server

MAINS

Guinea Fowl

Guinea fowl supreme with a prune and bacon stuffing, gratin potato, sautéed leeks and a black pudding bon bon with a creamy Armagnac & mustard sauce £24
+ CBGF +

Fillet of Sea Bass

Pan fried seabass on a bed of saffron and spinach risotto topped with garlic king prawns, chive oil and a herb salad £24
+ GF +

Duck Breast

Pan fried duck breast, confit leg bon bon, sautéed kale, fondant potato, maple glazed figs, Port wine jus £26

Sirloin Steak

10oz, 28 day dry aged sirloin, crispy onion rings, blistered cherry tomatoes, Portobello mushroom, twice cooked chips, served with either peppercorn or blue cheese sauce £34
+ CBGF/CBDF +

DESSERTS

Sticky Toffee Pudding

Homemade sticky date pudding, toffee sauce, vanilla ice cream and caramel soil £9
+ CBGF +

Deconstructed Pear and Dark Chocolate Gateau

Layers of chocolate sponge, poached pear, dark chocolate sauce and Chantilly cream finished with roasted almonds and served in a glass

Apple Gyoza's

Fruit dumpling filled with sweet apple compote topped with caramel sauce and finished with vanilla ice cream

Artisan Cheeses and Biscuits

Handmade in Lancashire, bright & zingy Blacksticks Blue, creamy Button Mill and classic cheddar cheese Sunday Best, with chutney, red and green grapes, artisan biscuit crackers £12
+ CBGF / MCN +

ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF - Can be Dairy Free / DF - Dairy Free / NUTS – Contains Nuts / MCN - May Contain Nuts +

The Folly Tipping Policy

+ All gratuities whether paid by card or cash are pooled and distributed equally amongst ALL employees +