

## À la Carte Menu

### STARTERS

#### **Homemade Soup**

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

#### **Brixworth Pâté**

*Local pork and chicken liver pâté, red onion chutney, toasted sordough and whipped butter* £8  
+ CBGF +

#### **Camembert, Fig and Onion Tart**

*Shortcrust pastry case with a camembert and fig filling topped with a linseed and parsley crumb, fresh fig, caramelised onion chutney* £9  
+ MCN +

#### **Goats Cheese, Pear and Walnut**

*Honey glazed goats cheese and poached pear finished with baked walnuts and balsamic glaze on a bed of rocket* £9  
+ CBGF +

#### **Pulled Pork & Black Pudding Hash**

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

#### **Lemon and Tarragon King Scallops**

*Seared king Scallops, crispy curried cauliflower, pea purée, bacon crisp* £14  
+ DF/GF +

### MAINS

#### **Steak and Mushroom Pie**

*Local beef slowly braised with baby mushrooms, topped with a crisp puff pastry crust, sautéed kale and tender stem broccoli with buttered mash or twice cooked chips* £18

#### **Beetroot Wellington**

*Mixed beetroots in puff pastry, fondant potato, tender stem broccoli, baby carrots, creamy Madeira sauce* £19  
+ CBDF-MCN-SOYA +

#### **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

### **Chicken Supreme**

*Chicken supreme stuffed with chicken liver pâté, gratin potato, black pudding bon bons, tender stem broccoli, baby carrots and Port wine jus, £22*  
+ GF +

### **Confit Duck Leg**

*Slow cooked leg of duck, confit duck bon bon, braised red cabbage, sautéed broccoli, rosti potato, rich plum jus £23*  
+ CBGF/CBDF +

### **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 +

### **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

### **Gingerbread Crème Brulée**

*With mixed berries and a gingerbread man £8*  
+ CBGF +

### **Sticky Toffee Pudding**

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

### **Plum and Almond Frangipane**

*Sweet pastry base topped with almond sponge and juicy plums, slow baked & glazed, served warm with custard £9*  
+ NUTS +

### **Toffee Apple Sundae**

*Layers of vanilla ice cream, apple compote, caramel sauce and treacle sponge cake topped with Chantilly cream, chocolate flake £10*  
+ CBGF +

### **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 +