

À la Carte Menu

STARTERS

Homemade Soup

Homemade soup, warm dinner roll and butter £7
+ CBGF +

Chicken Liver Parfait

Chicken liver parfait topped with a redcurrant spiced glaze served with chutney, toasted sourdough and butter £8
+ CBGF +

Salmon and Dill Fishcake

Salmon, potato, mozzarella cheese, lemon and dill all incased inside a crunchy panko style crumb served with herb salad and chilli jam £8

Black Pudding and Leek Stuffed Potato Skins

Sautéed leeks, black pudding and mature cheddar cheese oven baked and topped with sour cream £8

Baked Camembert to Share

Baked whole camembert with rosemary and garlic served with chutney, crispy garlic bread and finished with carrot and cucumber sticks £12
+ V-CBGF +

MAINS

Gammon & Pineapple

10 oz Bacon chop topped with a crispy fried egg and fresh pineapple salsa served with garden peas, and twice cooked chips £20
+ GF-DF +

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 £18

Lemon Sole

Lemon sole fillets oven baked and served with crushed new potatoes, sautéed asparagus and finished with a lemon tarragon sauce and capers. £26
+ GF +

FULL VEGAN MENU AVAILABLE

Please ask your server

MAINS

Chicken Balmoral Pie

Braised chicken thighs with traditional haggis in a creamy garlic and white wine sauce topped with crisp puff pastry, sautéed vegetables served with buttered mash or chips £18

Slow Roasted Pork Belly

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

Duck Breast

*Pan fried duck breast, confit leg bon bon served with fondant potato, sautéed pak choi and spring vegetables finished with a cherry, cinnamon red wine jus £26
+ CBDF CBGF +*

Sirloin Steak

*10oz, 28 day dry aged sirloin, crispy onion rings, blistered cherry tomatoes, Portobello mushroom, twice cooked chips, served with either peppercorn or chimichurri £32
+ CBGF/CBDF +*

DESSERTS

Mango Panna Cotta

*Mango panna cotta served with a mango puree and finished with homemade shortbread £7
+ CBGF +*

New York Cheesecake

Baked vanilla cheesecake served with blackcurrant compote and finished with a lemon drizzle £7

Raspberry Tiramisu

Amoretti and coffee soak sponge fingers topped with whipped mascarpone cream and raspberry coulis layered together and dusted with cocoa powder finished with fresh raspberries £8

Jam Sponge

Steamed sponge pudding topped with a strawberry jam sauce and served with vanilla custard £8

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 £10
+ 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 +