

A la Carte Menu

STARTERS

Mushroom, Chestnut and Truffle Soup

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

Portobello Stuffed Mushroom

Sautéed mushrooms filled with spinach and ricotta, finished with a crispy panko topping and oven baked, herb pesto £8
+ CBGF +

Pulled Pork & Black Pudding Hash

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

Mini Baked Camembert

Whole baked mini Camembert with a choice of garlic and rosemary or cranberry and orange topping served with garlic bread & crudités £10
+ CBGF +

Duo of Smoked Salmon

A parfait of smoked and poached salmon blended with cream, butter, crème fraîche and Prosecco, fresh smoked salmon slices and a warm baked dinner roll, whipped butter, torched lemon £12

FISH AND PLANT BASED MAINS

Butternut Squash, Red Onion & Cranberry Tagine

A spicy North African dish of butternut squash, chick pea and red onion with orange, cinnamon, cranberries & sultanas served with tender stem broccoli and pilau rice £17
+ VE/GF/MCN +

Potato Gnocchi

Gnocchi in a creamy mushroom and white wine sauce, Parmesan cheese, dressed rocket & herb salad £18
+ V +

Fish and Chips

Fillet of haddock in a crispy local ale batter, twice cooked chips, garden peas and tartar sauce, lemon wedge £18
+ GF +



MEAT AND POULTRY MAINS

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 +

Chicken Supreme with Brie and Cranberries

Oven baked chicken breast filled with brie spinach and cranberry relish, topped with bacon, potato gratin and tender stem broccoli served with a creamy madeira sauce £22

Lamb Rack

Roasted three bone rack of lamb, aubergine and goat's cheese bake, potato fondant, tender stem broccoli and a redcurrant and port wine reduction £32
+ 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 blue cheese sauce £34
+ CBGF/CBDF +

DESSERTS

Eggnog Panna Cotta

Panna cotta infused with rum and bourbon topped with berry coulis, homemade cinnamon shortbread £9
+ CBGF +

Banoffee Cream Pie

Biscuit case filled with a banana toffee fudge, banana pieces and a layer of banana cheesecake topped with crispy caramel and finished with Chantilly cream £9

Sticky Toffee Pudding

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

Black Forest Sundae

Layers of chocolate sponge and red cherry compote, vanilla ice cream and chocolate sauce finished with Chantilly cream, chocolate flake and kirsch cherries £10

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 +

The Folly Tipping Policy

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

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 +

