

# *A La Carte Menu*

## STARTERS

### **Soup**

*Today's homemade soup with crusty bread and whipped butter*

### **Scallops**

*Seared Brixham scallops, curried  
crispy cauliflower, pea purée, cured  
bacon crisp £12.95*

### **Beetroot**

*Mixed beetroots, poached pear, goat's  
cheese, caramelised walnuts, shallot  
purée, herb oil £6.95*

### **Hash**

*Pulled pork and black pudding hash,  
crispy panko breaded poached egg,  
crackling, spicy pork jus, apple purée  
£7.50*

### **Soufflé**

*Smoked cheddar cheese twice baked  
soufflé, Caesar salad with bacon,  
Parmesan crisp £7.95*

## FISH & VEGETABLE BASED MAINS

### **Spring Risotto**

*English asparagus, spinach, edamame beans and garden peas, toasted pine nuts,  
Parmesan cheese, chive oil £15.95*

### **Vegetable and Cheese Wellington**

*Mushroom, red pepper, brie and sautéed shallots baked in crisp puff pastry, sautéed  
tenderstem broccoli, mini fondant potatoes, white wine sauce £16.95*

### **Fisherman's Stew**

*Cod loin, monkfish tail, mixed seafood and vegetable stew in tomato and saffron  
sauce, crusty bread and whipped butter £17.95*

### **Sea Bass**

*Pan seared fillet of sea bass, parsnip purée, wilted greens, Dauphinoise potato, Port  
wine sauce £21.95*

### *The Folly Tipping Policy*

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



## MEAT & POULTRY MAINS

### **Chicken Stroganoff**

*Corn fed chicken supreme, creamy sauce of paprika, forest mushrooms, red peppers & gherkins, basmati rice £17.95*

### **Slow Roasted Pork Belly**

*Pork belly slow roasted over night, crispy crackling, sautéed spring greens, buttered mash, apple purée, roasting juices £19.95*

### **Gressingham Duck**

*Pan fried breast, confit leg bon bon, asparagus tips, baby carrots, roast mini fondant potatoes, orange and carrot purée, Port wine and redcurrant jus £23.95*

### **Watford Fields Rump of Lamb**

*Tender stem broccoli, roast pepper and black olive tapenade, Dauphinoise potato, pea purée, Roscoff onion, lamb jus £22.95*

### **Sirloin Steak**

*Pan-roasted 12oz Onley Farm sirloin steak served with beer battered onion rings, baked cherry tomatoes, triple cooked chips, whisky peppercorn sauce £29.95*

## DESSERTS

### **Honey Crème Brulée**

*Snickerdoodle shortbread, mixed berries £6.95*

### **Sticky Toffee Pudding**

*Toffee sauce, vanilla ice cream, hazelnut praline £7.25*

### **Chocolate Crémeux**

*Set dark chocolate cream, strawberries macerated in Archers, amoretti biscuit £6.95*

### **Tiramisu**

*Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate £7.25*

### **Artisan Cheeses and Biscuits**

*British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, chutney, biscuits, grapes £9.95*

+ If you suffer from an allergy or food intolerance please advise a member of our serving team who will be pleased to assist. Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dish may contain ingredients that are not mentioned in the description. +