

# *A La Carte Menu*

## STARTERS

### Soup

*Today's home made soup, crusty local artisan bread & butter £6.25*

### Beetroot

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

### Hash

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

### Home Cured Salmon

*Lightly pickled cucumber, salmon roe, fennel, fresh raddish, chive oil, crusty bread £8.95*

### Soufflé

*Smoked cheddar cheese twice baked soufflé, Waldorf salad, cauliflower cheese puree, Parmesan crisp £7.95*

### Artisan Breads

*Local artisan breads, butter, balsamic vinegar and extra virgin olive oil £4.95*

## FISH & PLANT BASED MAINS

### Saffron Risotto

*English asparagus, peas, toasted pine nuts, Parmesan cheese £15.95*

### Potato Gnocchi

*Pan fried gnocchi, sautéed greens, herb butter sauce, Parmezan cheese, toasted pine nuts £14.95*

### Vegetable and Cheese Wellington

*Mushroom duxelles, wilted spinach, brie cheese baked in crisp puff pastry, tenderstem broccoli, carrots, potato fondant, creamy Madeira wine sauce £16.95*

### Scottish Salmon

*Roasted salmon fillet with citrus and herb crust, fresh peas with chorizo, confit Cornish potato, cream sauce £17.95*

### Sea Bass

*Griddle seared fillet of sea bass, English asparagus, mini fondant potatoes, pickled fennel, parsnip purée, Port wine jus, dill oil £18.95*

### *The Folly Tipping Policy*

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



## MEAT & POULTRY MAINS

### Guinea Fowl

*Breast of guinea fowl stuffed with chestnut mushroom duxelles, Cornish potatoes, tenderstem broccoli, baby onions, cured bacon, beetroot purée, Port wine jus £18.95*

### Rare Breed Pork

*Gloucester Old Spot pork belly slow roasted over night, white pudding bon bon, sautéed celeriac & cabbage slaw, buttered mash, apple and lovage purée, roasting juices £19.95*

### Spring Lamb

*Pan roasted rump of Welsh lamb, goat's cheese croquettes, medley of fresh minted beans, confit Cornish potato, parsnip purée, lamb jus £22.95*

### Duo of Beef

*Pan fried Onley Farm sirloin steak, slow braised feather blade of beef, baby vegetables, mini fondant potatoes, Port wine jus £24.95*

## SIDE DISHES £3.25 EACH

*Triple cooked hand cut chips - sautéed garlic mushrooms - medley of buttered vegetables*

## DESSERTS

### Honey Crème Brulée

*Snickerdoodle shortbread, mixed berries £6.50*

### Eton Mess

*English strawberries, freeze dried strawberries, crushed meringues, whipped soft cheese cream, strawberry and elderflower purée £6.95*

### Tiramisu

*Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate £6.75*

### Sticky Toffee Pudding

*Butterscotch sauce, Rossa's vanilla ice cream £7.25*

### Passion Fruit Cheesecake

*Passion fruit jelly, vanilla and citrus cheesecake, dark chocolate sorbet, exotic fruit salsa £6.95*

### Artisan Cheeses and Biscuits

*British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, Waldorf salad and crackers £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. +