

# *A La Carte Menu*

## STARTERS

### **Baked Camembert £11.95**

*Baked whole Camembert with rosemary and garlic, crispy bread, crudités  
+ please allow 20 minutes for baking +*

### **Chowder £6.95**

*Smoked haddock, potato and  
vegetable broth with herbs and cream*

### **Beetroot £6.95**

*Roasted mixed beetroots, goat's  
cheese, caramelised and pickled  
walnuts, poached pear, shallot purée*

### **Mussels Mariniere £7.50**

*Steamed mussels, white wine, shallot,  
garlic and parsley sauce, crusty home  
made bread*

### **Bread £4.95**

*Home made soda bread, marinated  
olives, whipped butter*

### **Soufflé £7.95**

*Smoked cheddar cheese twice baked  
soufflé, Caesar dressing, torched baby  
gem, crispy bacon, Parmesan crisp*

### **Hash £7.50**

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

## FISH & VEGETABLE BASED MAINS

### **Potato Gnocchi £15.95**

*Pan fried gnocchi, pumpkin, spinach, herb emulsion, Parmesan crisp*

### **Vegetable and Cheese Wellington £16.95**

*Mushroom, red pepper, brie and sautéed shallots baked in crisp puff pastry, sautéed  
carrots and broccoli, white wine sauce*

### **Mussels Mariniere £16.95**

*Steamed mussels, creamy apple cider, shallot, garlic and parsley sauce, triple cooked  
chips*

### **Salmon en Croute £17.95**

*Salmon pave with spinach and turnip wrapped in puff pastry, sautéed carrots and  
broccoli, duck fat fondant potatoes, white wine sauce*

### **Sea Bass £18.95**

*Saffron, brown shrimp and green pea risotto, toasted pine nuts, herb emulsion*

### *The Folly Tipping Policy*

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

MEAT & POULTRY MAINS

**Corn Fed Chicken Supreme £18.50**

*Butter and tarragon poached breast, lemon broccoli, potato terrine, parsnip purée, Madeira wine and wild mushroom sauce*

**Gloucestershire Old Spot Pork £19.95**

*Pork belly slow roasted over night, crispy crackling, potato mash, honey glazed parsnip with herb crust, apple cider sauce*

**Pan Roasted Breast of Duck £21.95**

*Sautéed red cabbage with candied orange, roast carrots, apple purée, duck fat fondant potatoes, Port wine jus*

**Sirloin Steak £29.95**

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

**Duo of Beef £32**

*Perkins Lodge Farm fillet steak, braised shin of beef, parsnip purée, roast carrots and leeks, potato terrine, pickled mushrooms, Port wine and red currant jus*

SIDE DISHES £3.50 EACH

*Garlic chestnut mushrooms - Sautéed greens - Triple cooked chips - Beer battered onion rings*

DESSERTS

**Honey Crème Brulée £6.95**

*Snickerdoodle shortbread, blackberries*

**Sticky Toffee Pudding £7.25**

*Toffee sauce, vanilla ice cream, hazelnut praline*

**Fondant £7.95**

*Chocolate fondant, Archers macerated strawberries, dark chocolate sorbet  
+ please allow 15 minutes for baking +*

**Deconstructed Apple Strudel £6.95**

*Poached Granny Smith, cinnamon apple purée, walnuts, rum soaked raisins, set custard, crispy puff pastry*

**Artisan Cheeses and Biscuits £9.95**

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