

A la Carte Menu

STARTERS

Soup

Homemade soup with Whittlebury bakery artisan bread, whipped butter £7

Brixworth Pâté

*Local pork and chicken liver pâté, red onion chutney, gherkin, toasted bread and whipped butter
£8*

Somerset Brie & Asparagus Cheesecake

*Somerset brie and asparagus baked into a mini crustless quiche on a base of leek and spring
onion, herb salad, Hollandaise sauce £8*

Portobello Stuffed Mushroom

*Sautéed Mushroom filled with spinach and ricotta finished with a crispy panko topping and oven
baked, garlic pesto, herb salad £8*

Pulled Pork & Black Pudding Hash

Crispy panko poached local farm hen's egg, crackling, pork jus, apple purée £9

Smoked Salmon and Prawn Mousse

*Prawns, smoked salmon, cream cheese and dill combined together to form a mousse, avocado
salsa, sweet cucumber chutney, lemon and herb dressing £9*

FISH AND PLANT BASED MAINS

Fillet of Sea Bass

*Pan fried fillet, buttered crushed new potatoes, red velvet crispy prawns, sautéed kale, roasted
cherry tomatoes, red pepper purée, lemon caper butter sauce £23*

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 pilau rice £17*

Vegetable and Cheese Wellington

*Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry,
fondant potato, tender stem broccoli, creamy madeira sauce £18*

The Folly Tipping Policy

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



Scan the QR code above
or visit this url:
mnu.mx/8A631AE
to see our allergen menus

MEAT AND POULTRY MAINS

Chicken & Prawn Caesar Salad

Pan fried chicken breast, sautéed king prawns, crispy pancetta, cos lettuce, Caesar dressing, crispy croutons, Parmesan cheese £17

Slow Roasted Pork

Pork belly slow roasted over night, sautéed savoy cabbage, buttered mash, crispy crackling, apple purée, roasting pan gravy £18

Guinea Fowl

Breast of guinea fowl, thyme roasted new potatoes, sautéed asparagus and mushrooms, black pudding bon bon, creamy Madeira sauce £23

Duck Breast

Marmalade glazed duck breast, confit duck bon bon, caramelised nectarine compote, sautéed kale, sugar snaps, fondant potato, orange and ginger wine jus £24

Duo of Lamb

Herb crusted lamb fillet, baked courgette moussaka, potato anna, whipped goats cheese, minted peas, port wine jus £28

Sirloin Steak

10oz sirloin steak, crispy onion rings, roasted cherry tomatoes, garlic mushrooms, hand cut chips, served with peppercorn sauce £30

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, caramel soil, praline disc £8

Key Lime Pie

Ginger biscuit base with lime filling and topped with soft meringue, lemon sorbet, dark chocolate soil £8

Brandy Snap Strawberries and Cream

Brand snap basket filled with strawberries, Chantilly whipped cream and strawberry purée, topped with white chocolate soil £8

Dessert Taster

Mini tasting portions of key lime pie, sticky toffee pudding and brandy snap strawberries and cream with Noel's vanilla ice cream and berries £10

Artisan Cheese and Biscuits

Cobblers nibble, Cornish brie and Northamptonshire blue, chutney, dried apricots, celery, grapes, biscuits £12

Allergens & Intolerances

+ If you suffer from an allergy or food intolerance please scan the QR Code at the end of the menu or go to mnu.mx/8A631AE. 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. +