

THE FOLLY
TOWCESTER

All Day Menu

MAIN COURSE £18- TWO COURSES £25 - THREE COURSES £32

STARTERS

Soup

Homemade soup with Whittlebury Bakery artisan bread, whipped butter

Pulled Pork & Black Pudding Hash

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

Soufflé

Twice baked blue cheese and walnut soufflé, red wine poached pear, Parmesan crisp

Brixworth Pâté

Pork and chicken liver pâté, red onion chutney, gherkin, artisan bread and whipped butter

Homemade Salmon and Dill Fishcake

Salmon, dill, potato and mozzarella fishcake, chilli jam, lemon wedge

Mussels Marinière

Brixham mussels steamed with white wine, shallots, garlic and parsley and finished with cream, crusty bread

FISH AND PLANT BASED MAINS

Vegetable and Cheese Wellington

Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry, tender stem broccoli sautéed carrots, creamy maderia sauce

The Folly Fish'n Chips

Fillet of haddock in a crispy local ale batter, twice cooked chips, minted pea purée, sautéed samphire, homemade tartare sauce, torched lemon

Pan Fried Fillet of Sea Bass

Prawn, pea and saffron risotto, herb salad

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

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



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MEAT AND POULTRY MAINS

Rare Breed Pork

Gloucestershire Old Spot pork belly slow roasted over night, sautéed savoy cabbage, buttered mash, apple purée, roasting pan gravy

Calf's Liver & Bacon

Pan fried calf's liver, crispy bacon, battered onion rings, buttered mash, sautéed kale, Port wine jus

Guinea Fowl

Asparagus tortellini, Pancetta, tender stem broccoli, edamame beans, creamy Madeira wine sauce

Chicken, Mushroom & Pancetta Pot Pie

Tender chunks of chicken, pancetta and mushrooms in a creamy tarragon & white wine sauce, crisp puff pastry crust, braised red cabbage, tender stem brocolli, mustard mash or twice cooked chips

Duck Confit

Slow cooked duck leg, confit duck bon bon, carrot purée, braised red cabbage, potato rosti, orange & ginger wine jus

Cannon of Lamb

*Herb crusted lamb fillet, sautéed aubergine, buttered kale, crispy goats cheese croquette, minted pea purée, Dauphinoise potato, port wine jus
+ £4 SUPPLEMENT +*

Fillet Steak Surf'n Turf

*Pan seared 7oz fillet steak, sautéed king prawns, grilled beef tomato, garlic mushrooms, crispy onion rings, creamy peppercorn sauce, twice cooked chips
+ £12 SUPPLEMENT +*

DESSERTS

Sticky Toffee Pudding

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

Deconstructed Toffee Apple & Ginger Gateau

Layers of ginger sponge, poached apples, caramel sauce and Chantilly cream finished with dark chocolate soil and served in a glass

Lemon Cheesecake

Lemon cheesecake, crushed meringues, textures of raspberries, white chocolate soil

Panna Cotta

Rum and raisin panna cotta, apple and cinnamon compote, toasted hazelnuts

Artisan Cheese and Biscuits

*Cobblers Nibble, Cornish brie and Northamptonshire Blue, chutney, dried apricots, celery, grapes, biscuits
+ £3 SUPPLEMENT +*

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. +