

Father's Day June 18th

MAIN COURSE £18 - TWO COURSES £26 - THREE COURSES £34

STARTERS

Homemade Soup

Homemade soup with Whittlebury bakery artisan bread and whipped butter
+ V/CBGF +

Classic Prawn Cocktail

*Prawns dressed in Marie Rose sauce with
crispy shredded lettuce, cucumber, lemon
wedge and buttered brown bread*
+ CBGF +

Cheddar Cheese Soufflé

*Twice baked cheddar chesse soufflé,
parmesan crisp, herb salad, chive oil*
+ V +

Duck Gyoza

*Japanese style duck dumplings, cucumber
and onion salad, hoisin dip*
+ DF +

Loaded Potato Skins

*Filled with Cheddar Cheese and topped with
sour cream and crispy bacon, dressed herb
salad*
+ GF +

ROASTS

SUPREME OF CHICKEN

*Pan roasted chicken breast with fresh herbs, sage & onion stuffing, homemade bread sauce, real
chicken gravy*
+ CBGF - CBDF +

ROAST PORK

*Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy, homemade
apple sauce*
+ CBGF - CBDF +

LAMB SHOULDER

Local lamb shoulder slow roasted overnight, roasting pan gravy, mint sauce
+ £2 SUPPLEMENT ~ CBGF - CBDF +

SIRLOIN OF BEEF

Slow roasted local prime sirloin of beef (served medium), rich beef gravy, horseradish sauce
+ £2 SUPPLEMENT CBGF - CBDF +

+ Our British award winning beef is traditionally reared and fully matured for exceptional flavour. It is selected and hand cut for us by Donald Russell, Scotland's finest butcher & supplier to Her Late Majesty Queen Elizabeth II +

SIDE DISHES

*Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6 - pork, herb
and apricot stuffing ball -£1*

*All roasts are served with garlic and rosemary roasted potatoes, Yorkshire pudding, fresh
seasonal vegetables, and real gravy made from the roasting pan juices*

*Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding.
Child roasts available at £6.95*

CHEF'S SPECIALS

Ploughman's Platter

pork pie, carved gammon ham, homemade quiche Lorraine, cheddar cheese, pickled onion, sliced apple, onion chutney, artisan bread, whipped butter

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 tender stem broccoli and pilau rice
+ VE/GF/MCN +

Southern Fried Chicken Burger

Chicken breast marinated in buttermilk, coated in our house seasoning and deep fried, toasted brioche bun, gem lettuce, tomato and mayonnaise served with triple cooked chips

Wagyu Burger

Toasted brioche bun, crispy bacon, mature cheese, gem lettuce, red onion, tomato, gherkin, house dressing, burger relish, triple cooked chips
+ Vegetarian & vegan options available - CBGF / CBDF +

Folly Fish and Chips

Haddock in a crisp local ale batter, minted crushed peas, homemade tartare sauce, triple cooked chips, lemon wedge

DESSERTS

Lemon Tart

Fresh blueberries, blueberry compote, Chantilly cream, dark chocolate soil

Strawberry Eton Mess

Strawberries, crushed meringue, whipped vanilla cream, strawberry purée, white chocolate soil
+ GF +

Sticky Toffee Pudding

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

Spiced Rum & Apple Bread and Butter Pudding

Brioche bread and butter pudding infused with spiced rum, cinnamon stewed apples, homemade custard

Artisan Cheeses and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire Blue, red onion chutney, dried apricots, grapes and biscuits
+ £4 SUPPLEMENT ~ CBGF/MCN +

The Folly Tipping Policy

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