

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 +

Goat's Cheese and Fig Salad

*Honey glazed goats cheese on a bed of
dressed salad leaves and fresh figs with a
balsamic glaze*
+ GF/V +

Brixworth Pâté

*Local pork and chicken liver pâté, red onion
chutney, toasted bread and whipped butter*
+ CBGF +

ROASTS

TRADITIONAL ROAST TURKEY

*Roast crown of turkey, pork sage and onion stuffing balls, rich turkey gravy, pigs in blankets,
cranberry sauce*
+ 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, boiled egg, cheddar cheese, pickled onion, sliced apple, onion chutney, artisan bread, whipped butter

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

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 +

Folly Fish and Chips

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

Wagyu Beef 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 +

DESSERTS

Mint Chocolate Sundae

Mint chocolate ice cream, chocolate pieces, Chantilly cream, chocolate sauce, dark chocolate soil, After Eight mint

Sticky Toffee Pudding

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

Strawberry Eton Mess

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

Spiced Rum & Apple Bread and Butter Pudding

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

Rolo Brownie

Pieces of Rolo chocolate baked into a gooey homemade brownie, salted caramel ice cream

Gelato Ice Cream

Three Scoops of Noel's Italian Gelato: Madagascar Vanilla - Salted Caramel - Chocolate Chip - Luxury Strawberry - Mint Chocolate - Banana - Italian Coffee - Lemon Meringue SORBETS: Lemon - Mango - Raspberry DAIRY FREE: Vanilla - Chocolate Orange - Strawberry
 + CBGF +

The Folly Tipping Policy

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