

STARTERS

Crab Cakes

Crab, red peppers, horseradish and cayenne cakes in a crispy coated crumb served with a sweet chilli dip — 8

^{VEGAN} Sweet Potato and Red Onion Tart

Short pastry tart filled with sweet potato, spinach and topped with a red onion marmalade, pumpkin and sunflower seeds served with a dressed salad — 8
+ VE DF GF +

^{VEGAN} Beetroot Falafels

Warm beetroot falafels served with a butterbean puree and pickled red onions — 8
+ VE DF GF +

Black Pudding Bonbons

Premium black pudding bonbons coated in a light crispy crumb topped with a poached egg and served with a mustard, apple glaze and pork crackling — 9

🍷 Mini Baked Camembert

Whole baked mini Camembert with a choice of garlic and rosemary or cranberry and orange topping served with garlic bread & crudités — 10
+ CBGF +

—/ FIXED PRICE STARTERS /—

FIXED PRICES - TWO COURSE £22 - THREE COURSE £27

Homemade Soup

Homemade soup served with a warm dinner roll and butter
+ CBGF +

Ardennes Pâté

Pork and chicken liver pâté served with chutney and toasted sourdough
+ CBGF +

🍷 Fig and Goat's Cheese Parcels

Sweet figs mixed with goats cheese and herbs wrapped into crispy pasty parcels served with a herb salad and dressed with a honey, balsamic dressing
+ MCN +

MAINS

🍷 Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry, gratin potato, tender stem broccoli, creamy Madeira sauce — 20
+ V +

Calf's Liver & Bacon

Pan fried calf's liver topped with crispy bacon and beer battered onion rings served with buttered mash, sautéed kale and port wine jus — 21
+ CBGF/CBDF +

Pesto Chicken Parma Bake

Baked chicken supreme topped with basil pesto, Parma ham and mozzarella cheese served with gratin potato, heritage rainbow carrots and sautéed kale — 22
+ GF +

Slow Roasted Pork Belly

Pork belly slow roasted overnight with crispy crackling served with buttered mash, sautéed cabbage, apple purée and roasting pan gravy — 22
+ CBGF / CBDF +

Sirloin Steak

10oz, 28 day dry aged sirloin, crispy onion rings, grilled tomato, Portobello mushroom, crispy chips, served with peppercorn sauce — 32
+ CBGF / CBDF +

— FIXED PRICE MAINS —

FIXED PRICES - TWO COURSE £22 - THREE COURSE £27

🍷 Vegetable Lasagne

Tomato, courgette, mushroom and aubergine layered between sheets of pasta and topped with a creamy béchamel sauce served with garlic ciabatta
+ V +

Steak & Ale Pie

Braised steak and local ale topped with a puff pastry topping served with fresh vegetables and a choice of buttered mash or crispy chips
+ CBDF +

Fish and Chips

Fresh fillet of haddock in a crisp batter made with local ale served with crispy chips, garden peas and tartar sauce
+ CBGF +

The Folly Tipping Policy

+ All gratuities whether paid by card or cash are pooled and distributed equally amongst ALL employees 10% service charge will be added to parties of 8 people or more +

— VEGAN MAINS —

^{VEGAN} Coconut and Chickpea Curry

Sweetcorn and coconut based curry with chickpeas served with white rice and fresh vegetables — 18
+ VE GF +

^{VEGAN} Cauliflower, Spinach and Lentil pie

Spiced cauliflower, spinach, red lentils and potatoes encased in crisp pastry served with fresh vegetables and a choice of mash or crispy chips — 18
+ VE DF +

^{VEGAN} Beetroot Wellington

Mixed beetroots in puff pastry served with tender stem broccoli, vegan gravy and a choice mash or crispy chips — 20
+ VE-MCN-SOYA +

SPECIALS

— PLEASE SEE OUR SPECIALS BOARD OR ASK YOUR SERVER —

★ Facebook



★ Instagram



★ Website



ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF - Can be Dairy Free / DF - Dairy Free / NUTS - Contains Nuts / MCN - May Contain Nuts +

DESSERTS

Autumn Berry Cheesecake

Biscuit base topped with a lemon flavoured cheese filling and topped with a berry compote and fresh fruit — 8
+ VE GF DF +

Sticky Toffee Pudding

Sticky date pudding served with toffee sauce and vanilla ice cream — 8
+ GF option - Syrup Sponge +

Chocolate Honeycomb Charlotte

Rich sweet honeycomb with a white and dark Belgian chocolate truffle on a chocolate sponge base topped with chocolate curls. — 8
+ MCN +

Classic Crème Brulee

Vanilla set custard topped with a caramelised sugar topping served with shortbread — 9
+ GF +

Cheese Board

Blacksticks blue, creamy brie and classic cheddar cheese served with chutney, red and green grapes, crackers — 10
+ CBGF / MCN +

Noel's Italian Gelato

Creamy Vanilla - Salted Caramel - Belgian Chocolate - Raspberry Ripple - Honeycomb - Peach & Mascarpone SORBETS: Mango - Raspberry DAIRY FREE: Vanilla - Black Forest Gateau

—/ FIXED PRICE DESSERTS /—

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Apple Custard Tart

A Pastry base topped with apple and vanilla custard finished with a caramelised biscuit crumb
+ MCN +

Milk Chocolate Orange Pot

Smooth set milk chocolate flavoured with orange, mandarin segments, crushed Amaretto biscuits, Chantilly cream
+ CBGF +

Affogato

A scoop of vanilla ice cream with a shot of hot espresso
+ CBGF / CBDF +

Gelato Ice Cream

Choice of two Scoops of Noel's Italian Gelato
+ CBGF / CBDF +