

# STARTERS

## 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

## Smoked Salmon

Blinis topped with smoked salmon, cucumber chutney served with a saffron mayonnaise and drizzled with lemon oil — 10

## 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 +

## <sup>VEGAN</sup> 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 +

## <sup>VEGAN</sup> Beetroot Falafels

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

# — VEGAN MAINS —

## Coconut and Chickpea Curry

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

## 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 +

## 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 +

# MAINS

## Fish & Chips

Fresh haddock fillet fried in a crispy batter made with local ale served with garden peas, tartare sauce and chips – 18  
+ CBGF +

## 🍷 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 – 32  
+ CBGF / CBDF +

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# DESSERTS

## Mint Chocolate pot

Set milk chocolate flavoured with peppermint topped with Chantilly cream and an after eight mint — 8

## Apple Crumble

Baked apple filling topped with a crispy golden crumb served with warm custard or vanilla ice cream — 8  
+ CBVE CBDF GF +

## Mince pie cheesecake

Spiced cheesecake with brandy soaked fruit and finished with mascarpone cream cheese topping on a shortbread biscuit base — 9

## 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 +

## GELATO £3 PER SCOOP

### Noel's Italian Gelato

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

## 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  
+

## 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 +