

STARTERS

Brixworth Pâté

Local pork and chicken liver pâté served with chutney and toasted sourdough — 8
+ CBGF +

Black Pudding and Leek Stuffed Potato Skins

Sautéed leeks, black pudding and mature cheddar cheese oven baked and topped with sour cream — 8

Salmon and Dill Fishcakes

Salmon, potato, mozzarella cheese, lemon and dill all incases inside a crunchy panko style crumb served with herb salad and chilli jam — 8

^{VEGAN} Roasted Red Pepper Hummus

Toasted Sourdough bread topped with homemade roasted red pepper hummus, grilled tomato finished with balsamic glaze and pine nuts — 6
+ NUTS / CBGF / VE +

^{VEGAN} Sweetcorn Fritters

Sweetcorn, cayenne pepper and chilli fritters shallow fried and served with a sweet chilli infused mayonnaise — 7
+ GF / VE +

🍷 Baked Camembert to Share

Baked whole camembert with rosemary and garlic served with chutney, crispy garlic bread and finished with carrot and cucumber sticks — 12
+ V-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 +

🍷 Crispy Brie Wedges

Fried Brie wedges in crispy herbed breadcrumbs served with sweet chilli jam
+ V +

Duck Gyozas

Crispy duck and vegetable gyozas served with a cucumber, herb salad and hoisin sauce
+ SOYA-DF +

Mussels Marinière

Fresh Shetland mussels steamed with a creamy white wine parsley and garlic sauce, served with sourdough bread
+ CBGF +

MAINS

♥ Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry, fondant potato, tender stem broccoli, creamy Madeira sauce — 18
+ V +

Chicken Balmoral Pie

Braised chicken thighs with traditional haggis in a creamy garlic and white wine sauce topped with crisp puff pastry, sautéed vegetables served with buttered mash or crispy chips — 18

Gammon & Pineapple

10 oz Bacon chop topped with a crispy fried egg and fresh pineapple salsa served with garden peas, and crispy chips — 20
+ GF / DF +

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 +

Duck Breast

Pan roasted duck breast, fondant potato, roasted beetroots, sautéed kale, confit duck bon bon and red wine jus — 26

Sirloin Steak

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

— VEGAN MAINS —

VEGAN Pesto Pasta

Spring vegetables tossed in a basil pesto mixed through spaghetti and topped with a herb salad — 16
+ SOY / NUTS / VE +

VEGAN Mushroom, Leek and Smoked Tofu Pie

Mushrooms, Leeks and Smoked tofu pan fried and finished with soya cream all topped with crisp puff pastry lid served with a choice of mash or crispy chips — 18
+ SOY / VE +

VEGAN Vegan Burger

Award winning Moving Mountains plant based burger, toasted bun, slice of vegan cheese, tomato, lettuce, gherkin & red onion, burger relish — 16
+ VE / SOYA +

—/ FIXED PRICE MAINS /—

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

Traditional Spaghetti Carbonara

Spaghetti, pancetta and egg yolk served with crispy garlic bread, topped with Parmesan cheese and fresh micro herbs

🍷 **Garlic Mushroom Carbonara**

Spaghetti tossed through fresh egg yolks, garlic and sautéed mushrooms served with crispy garlic bread, topped with Parmesan cheese

Mozzarella and Chorizo Chicken

Succulent oven roasted chicken breast topped with mozzarella and chorizo served with a baked jacket potato with butter, tender stem broccoli and finished with tomato pesto
+ GF +

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 +

SPECIALS



—/ PLEASE SEE OUR SPECIALS BOARD OR ASK YOUR SERVER /—

📞 CHECK OUT OUR SOCIALS

★ Website



★ Facebook



★ Instagram



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 +

DESSERTS

Mango Panna Cotta

Mango panna cotta served with a mango puree and finished with homemade shortbread — 7
+ CBGF +

Biscoff Belgian Waffle

Toasted belgian waffle served with Vanilla ice cream topped with Biscoff sauce and fresh Fruit — 7
+ CBVE +

New York Cheesecake

Baked vanilla cheesecake served with blackcurrant compote and finished with a lemon drizzle — 8

Raspberry Tiramisu

Amoretti and coffee soak sponge fingers topped with whipped mascarpone cream and raspberry coulis layered together and dusted with cocoa powder finished with fresh raspberries — 8

Jam Sponge

Steamed sponge pudding topped with a strawberry jam sauce and served with vanilla custard — 8
+ Gf option Available +

Cheese Board

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

Ice Cream £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

—/ FIXED PRICE DESSERTS /—

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Rocky Road Sundae

Vanilla ice cream, pieces of rocky road filled with raisins and mini marshmallows, topped with Belgium chocolate sauce, Chantilly cream and a chocolate flake

Lemon Tart

Short pastry case filled with a baked lemon custard finished with fresh raspberries and Chantilly cream

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 +