

STARTERS

Chicken, Apricot & Pancetta Terrine

Chicken thigh, pancetta, apricots and capers served with chutney, toasted sourdough bread and butter — 8
+ CBGF +

Goats Cheese, Pear and Walnut

Honey glazed goats cheese and poached pear finished with baked walnuts and balsamic glaze on a bed of rocket — 9
+ CBGF NUTS +

Ginger and Garlic King Prawns

Skewered king prawns sautéed in ginger and garlic on a bed of dressed rocket leaves, mango and lime purée, artisan bread — 10
+ CBGF/DF +

^{VEGAN} Sweetcorn Fritters

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

^{VEGAN} Moroccan hummus

Toasted sourdough bread topped with Moroccan style hummus topped with lightly spiced crispy cauliflower and fresh pomegranate seeds — 8
+ VE CBGF SESAME +

Antipasti sharer

Prosciutto, salami, chorizo cured meats Granarolo mozzarella sundried tomatoes and mixed olives served with warm sliced focaccia and a balsamic dipping oil — 18
+ 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 +

Portobello Stuffed Mushroom

Sautéed Portobello mushroom filled with spinach and ricotta topped with a crispy panko crumb, oven baked served with basil pesto
+ GF V +

Melon, Feta and Serrano Ham Salad

Sweet balls of honeydew and watermelon, Parma ham, balsamic dressed rocket and a feta cheese crumb
+ GF / CBVE +

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 — 20
+ V +

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, fennel and orange salad

Warm slices of duck breast on a bed of green beans, pickled fennel, orange segments topped with pomegranate seeds and finished with a honey and soy vinaigrette — 22
+ GF DF +

Rump of Lamb

Roast lamb rump, crispy goats cheese croquette, crushed minted new potatoes, sautéed kale, port and red wine jus — 28

Surf & Turf

10oz sirloin steak, king prawn skewers served with tender stem broccoli, grilled tomatoes, crispy chips and red wine jus — 34
+ GF / DF +

— VEGAN MAINS —

^{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 +

^{VEGAN} Smoked Tofu Fricassée

Mushrooms, Leeks and Smoked tofu pan fried and finished with soya cream and served with basmati rice and tender stem broccoli — 18
+ VE +

^{VEGAN} Spinach Gnocchi

Potato gnocchi served in a creamy lemon sauce topped grilled tomato and sautéed kale — 18
+ GF / VE +

—/ FIXED PRICE MAINS /—

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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 +

Chicken Caesar Salad

Pan fried chicken breast, sautéed pancetta, cos lettuce and Caesar dressing finished with crispy croutons, Parmesan flakes
+ CBGF +

Ploughman's

Pork pie, honey roast ham, boiled egg, mature cheddar, pickled onions, chutney, sourdough bread and butter

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

Apricot and Raspberry Frangipane

Crisp sweet pastry layered with an almond frangipane and apricot halves, decorated with raspberries and finished with a sugar glaze and toasted almonds — 8
+ MCN SOYA +

Salted Caramel Tart

Rich chocolate and salted caramel baked chocolate tart, finished with Belgian chocolate sauce, cocoa powder served with fresh strawberries — 8
+ VE DF GF +

Citrus Sponge Pudding

Orange flavoured sponge pudding with lemon zest and citrus sauce served with custard — 8
+ GF option - Syrup sponge +

Raspberry and Gin Cheesecake

New York cheesecake topped with raspberries in a gin flavoured gel served with fresh raspberries and raspberry sorbet — 9
+ VE GF DF +

Cheese Board

Blacksticks Blue, creamy Button Mill 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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Strawberry Eton Mess

Strawberry compote folded into crushed meringue and whipped cream topped with fresh strawberries
+ GF +

Profiteroles

Light soft choux buns filled with dairy cream, drizzled with Belgium chocolate sauce
+ MCN +

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 +