

SUNDAY MENU

—/ STARTERS /—

Homemade Soup

Homemade soup with a warm dinner roll and butter — 8
+ CBGF - Please ask your server for today's soup allergens +

🍷 Breaded Mushrooms

Crispy bread mushrooms served with garlic mayonnaise and a herb salad — 8
+ V +

Crab Cakes

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

Brixworth Pâté

Local pork and chicken liver pâté served with chutney and toasted sourdough — 9
+ CBGF +

—/ SUNDAY ROASTS /—

★ CHICKEN ROAST

Succulent chicken breast with fresh herbs served with mini pork and sage stuffing balls, homemade bread sauce and real chicken gravy — 19
+ CBGF - CBDF +

★ ROAST PORK

Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy and apple sauce — 20
+ CBGF - CBDF +

★ SIRLOIN OF BEEF

Slow roasted prime sirloin of beef (served medium rare) with rich beef gravy and horseradish sauce — 22
+ CBGF - CBDF +

🍷 JEWELLED NUT ROAST

Walnuts & cashews with butternut squash, sweet potato, carrot and cheddar cheese, topped with a white onion marmalade, apricots, cranberries & flaked almonds served with vegetarian gravy — 19
+ GF- V - NUTS +

🌿 VEGAN MENU AVAILABLE UPON REQUEST

All roasts are served with garlic and rosemary roasted potatoes, homemade Yorkshire pudding, broccoli, parsnips and carrots, along with real gravy made from the roasting pan juices

SIDE DISHES

Cauliflower Cheese GF - small dish £3.50 - larger dish £6.50 ~ 6 baby sage pork and onion stuffing balls £1.50

The Folly Tipping Policy

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

—/ 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 +

★ Coq au Vin Pie

Local chicken thighs slowly braised with baby mushrooms and pancetta in a red wine sauce, topped with a crisp puff pastry crust, seasonal vegetables with buttered mash or crispy chips — 18
+ Remove the pastry for DF or GF +

^{VEGAN} Smokey Bean Chilli

Red Kidney, Black Turtle and Cannellini Beans in a Smokey tomato sauce served with basmati rice — 18
+ PALM OIL MCN CELERY VE GF DF +

Citrus Orange Duck

Confit duck leg, fondant potato, red cabbage, tenderstem broccoli served with a rich ginger and orange jus — 23
+ CBGF-DF +

★ STARRED DISHES CAN BE MADE INTO SMALLER ADULT PORTIONS

—/ DESSERTS /—

Chocolate Malteser Sundae

Chocolate Malteser pieces, vanilla ice cream and Belgium chocolate sauce finished with Chantilly cream, topped with a Cadbury's flake — 10

Caramelised Coconut Cheesecake

Biscuit base with a coconut filling finished with a caramelised biscuit topping served with Biscoff sauce and fresh fruit — 8
+ VE V DF MCN SOYA +

Jam Sponge

Steamed sponge pudding topped with a strawberry jam sauce and served with warm custard or vanilla ice cream — 8
+ GF alternative - Syrup Sponge +

White Chocolate and Raspberry brulee tart

Sweet pastry filled with white chocolate and raspberry filling topped with caramel and amaretti and finished with Chantilly cream, fresh fruit — 9
+ NUTS +

Noel's Italian Gelato

Creamy Vanilla - Salted Caramel - Belgian Chocolate - Raspberry Ripple - Honeycomb - Peach & Mascarpone SORBETS: Mango - Raspberry DAIRY FREE: Vanilla - Black Forest Gateau — £3 PER SCOOP

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 / CBNF - Can be Nut Free +