

SUNDAY MENU

—/ STARTERS /—

**Homemade Soup**

Homemade soup with a warm dinner roll  
and butter — 7  
+ V/CBGF +

**Breaded Whitebait**

Crispy coated whitebait on a bed of Caesar  
salad, lime wedge — 8

**Brixworth Pâté**

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

**Portobello Stuffed Mushroom**

Sautéed Portobello mushroom filled with  
spinach and ricotta topped with a crispy  
panko crumb, oven baked served with  
basil pesto — 8  
+ GF V +

—/ SUNDAY ROASTS /—

**ROAST CHICKEN**

Chicken supreme roasted whole 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 +

All roasts are served with garlic and rosemary roasted potatoes, homemade Yorkshire  
pudding, sautéed broccoli, red cabbage 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 /—

**Wagyu Beef Burger**

Toasted brioche bun, mature cheese, lettuce, red onion, tomato, gherkin, burger relish — 16  
+ CBGF / CBDF +

**Ploughman's**

Pork pie, honey roast ham, boiled egg, mature cheddar, pickled onions, chutney, sourdough bread and butter — 18

**Chicken Caesar Salad**

Pan fried chicken breast, sautéed pancetta, cos lettuce and Caesar dressing finished with crispy croutons, Parmesan flakes — 18  
+ CBGF +

**Fish & Chips**

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

—/ DESSERTS /—

**Cadburys Caramel Sundae**

Cadburys chocolate filled with gooey caramel, vanilla ice cream and finished with caramel sauce, chantilly cream, chocolate flake — 10

**Pecan Pie**

Pastry case with toasted pecans and Kentucky bourbon filling served with vanilla ice cream — 8  
+ NUTS SOY PALM +

**Apple and Blackberry Crumble**

Homemade tray baked stewed apples and blackberries topped with a butter crumble, served with vanilla custard sauce — 8

**Raspberry and White Chocolate Eton Mess**

Raspberry compote folded into crushed meringue, white chocolate chips and whipped cream topped with fresh raspberries and white chocolate curls — 8  
+ GF +

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 +