

# SUNDAY MENU

## —/ STARTERS /—

### Homemade Soup

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

### Prawn Cocktail

Prawns dressed in Marie Rose sauce with crispy shredded lettuce, cucumber, lemon wedge and buttered bread — 9  
+ CBGF +

### Crispy Brie Wedges

Fried Brie wedges in crispy herbed breadcrumbs served with sweet chilli jam — 8  
+ V +

### Wild Boar and Plum Pâté

Wild Boar and plum pâté served with chutney, toasted sourdough and butter — 9  
+ CBGF MCN +

## —/ SUNDAY ROASTS /—

### ★ CHICKEN ROAST

Succulent chicken breast, served with mini pork and sage stuffing balls, a rich homemade chicken gravy, and cranberry sauce. — 19  
+ CBGF - CBDF +

### ★ ROAST PORK

Slow-roasted overnight for unbeatable tenderness, finished with crispy crackling, a savoury pork gravy, and apple sauce. — 21  
+ CBGF - CBDF +

### ★ PRIME SIRLOIN OF BEEF

Slow-roasted, 28-day aged prime sirloin of beef, cooked to a perfect medium-rare and served with a rich beef gravy and horseradish sauce. — 23  
+ CBGF - CBDF +

### **NEW** DUO OF ROASTS £25 ~ TRIO OF ROASTS £28

A half portion of the above meat roasts with your choice of sauces and roasting pan gravy  
+ 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 — 20  
+ GF- V - NUTS +

### 🌿 VEGAN MENU AVAILABLE UPON REQUEST

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

### SIDE DISHES

Homemade cauliflower cheese, baked with three rich cheeses in a creamy sauce and finished until golden GF - Small dish £3.50 - Large dish £6.50  
+ 6 Baby sage pork and onion stuffing balls £2 +

—/ MAINS /—

★ Fish & Chips

Fresh haddock fillet fried in a crispy batter made with local ale served with garden peas, tartare sauce and chips — 19  
+ GF as standard please let us know if your are Celiac +

★ Gammon & Pineapple

10 oz Gammon steak topped with a crispy fried egg and charred pineapple served with garden peas, and crispy chips — 21  
+ GF / DF +

Barnsley Lamb Chop

Double lamb chop pan fried and topped with honey glazed goat's cheese served with new potatoes, sautéed kale, chantenay carrots & finished with a port and redcurrant jus — 26  
+ CBDF-GF +

★ STARRED DISHES CAN BE MADE INTO SMALLER ADULT PORTIONS

—/ DESSERTS /—

Strawberry Eton Mess Sundae

Strawberry compote, crushed meringue folded with Chantilly cream and vanilla ice-cream finished fresh strawberries — 10  
+ GF +

Syrup Sponge Pudding

Steamed syrup sponge served with vanilla custard — 8  
+ CBGF +

Chocolate Profiteroles

Choux pastry filled with dairy cream served with Belgian chocolate sauce — 8

Lemon Tart

Sweet pastry case filled with a baked lemon curd finished with fresh raspberries and Chantilly cream — 8  
+ VE DF GF MCN +

Noel's Italian Gelato

GELATO: Creamy Vanilla - Salted Caramel - Chocolate Chip - Biscoff Biscuit - Strawberry & White Chocolate - Mint Chocolate — 3

SORBETS: Mango - Summer Fruits - Lemon

DAIRY FREE: Classic Vanilla

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 +

The Folly Tipping Policy

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