

SUNDAY MENU

—/ STARTERS /—

Homemade Soup

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

Breaded Mushrooms

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

Brixworth Pâté

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

Prawn Cocktail

Prawns dressed in Marie Rose sauce with
crispy shredded lettuce, cucumber, lemon
wedge and buttered bread — 8
+ CBGF +

—/ SUNDAY ROASTS /—

ROAST TURKEY

Roast crown of turkey served with pork sage and onion stuffing balls, pigs in blankets, rich
turkey gravy and cranberry sauce — 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 +

MUSHROOM AND BRIE WELLINGTON

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased
in puff pastry, vegeteraian gravy — 19
+ V +

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 +

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

Fish & Chips

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

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 +

—/ DESSERTS /—

Black Forest Sundae

Layers of chocolate sponge and red cherry compote, vanilla ice cream and chocolate sauce finished with Chantilly cream and Cadburys flake — 10

Peach and Raspberry Brioche Pudding

Peaches and Raspberries baked into a brioche bread pudding served with vanilla ice cream or warm custard — 9

Salted Caramel Torte

Rich chocolate and salted caramel baked chocolate torte, finished with cocoa powder served with Chantilly cream and fresh strawberries — 8

Strawberry vanilla Cheesecake

Baked New York cheesecake topped with strawberry compote and finished with fresh strawberries — 8

GLUTEN FREE DESSERT OPTIONS AVAILABLE

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 +