

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 +

Ardennes Pâté

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

Chilli Mango Prawns

Crispy coated butterflied prawns flavoured
with mango and chilli served with sweet
chilli sauce — 9
+ MCS +

—/ 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, 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 +

THE FOLLY

TOWCESTER

—/ MAINS /—

Wagyu Beef Burger

Toasted brioche bun, mature cheese, lettuce, red onion, tomato, gherkin, burger relish and served with crispy chips — 16
+ Beef-CBGF Vegan/Vegetarian option available +

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 Crunchie Sundae

Layers of vanilla and honeycomb ice cream, toffee sauce and crumbled chocolate Crunchie topped with Chantilly cream and a chocolate flake — 10

Lemon Tart

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

Traditional Bread and Butter Pudding

Slices of buttered bread with sultanas and spices served warm with vanilla custard — 8
+ MCN +

Banoffee Pie

A digestive biscuit case filled with pieces of banana and toffee fudge served with Chantilly cream — 8
+ 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

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 +