

## SUNDAY MENU

### —/ STARTERS /—

#### Homemade Soup

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

#### Sweetcorn Fritters

Sweetcorn, cayenne pepper and chilli fritters shallow fried and served with a sweet chilli infused mayonnaise — 8  
+ GF DF VE +

#### Ardennes Pâté

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

#### Chilli Mango Prawns

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

### —/ 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 +

#### 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 +

—/ 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 +

**Steak & Ale Pie**

Braised steak and local ale topped with a puff pastry topping served with fresh vegetables and a choice of buttered mash or crispy chips — 18

**Vegetable Lasagne**

Tomato, courgette, mushroom and aubergine layered between sheets of pasta and topped with a creamy béchamel sauce served with garlic ciabatta — 18  
+ V MCN +

**Calf's Liver & Bacon**

Pan fried calf's liver topped with crispy bacon and beer battered onion rings served with buttered mash, sautéed kale and port wine jus — 21  
+ CBGF/CBDF +

—/ 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

**Autumn Berry Cheesecake**

Biscuit base topped with a lemon flavoured cheese filling and topped with a berry compote and fresh fruit — 8  
+ VE GF DF MCN +

**Apple and Blackberry Crumble**

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

**Banoffee Roulade**

Soft toffee meringue filled with toffee and banana puree rolled with dairy cream, fresh banana and toffee sauce — 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 / CBNF - Can be Nut Free +