

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 +

—/ 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 +

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 +

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

—/ DESSERTS /—

Chocolate Malteser Sundae

Chocolate Malteser pieces, vanilla ice cream and Belgium chocolate sauce finished with Chantilly cream, topped with a Cadbury's flake — 10

Rhubarb and Apple Crumble

Rhubarb and apple crumble served with vanilla custard — 8

Apricot and Raspberry Frangipane

Crisp sweet pastry layered with an almond frangipane and apricot halves, decorated with raspberries and finished with a sugar glaze and toasted almonds — 8
+ MCN SOYA +

Raspberry and Gin Cheesecake

New York cheesecake topped with raspberries in a gin flavoured gel served fresh raspberries — 8
+ VE DF 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 +