

# SUNDAY MENU

## —/ STARTERS /—

### Homemade Soup

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

### Breaded Whitebait

Crispy coated whitebait on a bed of Caesar salad, lime wedge — 8

### 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 /—

### Rolo Sundae

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

### Caramelised Biscuit Cheesecake

Biscuit base with a coconut filling finished with a caramelised biscuit topping served with Biscoff sauce and fresh fruit — 8  
+ VE V DF MCN SOYA +

### Triple Chocolate Brownie

Warm chocolate brownie served with vanilla ice cream, Belgium chocolate sauce and fresh fruit — 8  
+ MCN CBGF +

### Strawberries and Cream Waffles

Warm waffles topped with fresh strawberries, whipped cream, strawberry sauce — 9

### 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

### The Folly Tipping Policy

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

### 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 +