

## *Sample Sunday Menu*

MAIN COURSE £16.95 - TWO COURSES £21.95 - THREE COURSES £25.95

### STARTERS

#### **Brixworth Pâté**

*Pork and chicken liver pâté, apple and plum chutney, artisan bread and whipped butter*

#### **Salt and Pepper Squid**

*Crispy lightly fried coated squid, garlic aioli, lime wedge*

#### **Soufflé**

*Twice baked blue cheese and walnut soufflé, sweet and sour red onion relish, parmesan crisp*

#### **Goat's Cheese and Fig Salad**

*Honey glazed goats cheese on a bed of dressed rocket leaves, fresh figs and toasted pine nuts*

### ROASTS

#### **Pork**

*Gloucestershire Old Spot belly slow roasted overnight for extra succulence, crackling, pork gravy, apricot and herb stuffing, homemade apple sauce*

#### **Chicken**

*Honey, mustard roast chicken, pork ,herb and apricot stuffing ball, real chicken gravy. bread sauce*

#### **Prime Rib of Beef**

*Slow roasted Donald Russell prime rib of beef (served pink), red wine gravy, horseradish sauce  
+ £3 SUPPLEMENT +*

*Our British award winning beef is traditionally reared and fully matured for exceptional flavour. It is selected and hand cut for us by Donald Russell, Scotland's Finest Butcher & supplier to Her Majesty the Queen*

#### **Mediterranean Cheese Wellington**

*Vegetables in a pesto and tomato sauce, mozzarella and baked in crisp puff pastry, vegetarian gravy*

*All roasts are served with roast potatoes, Yorkshire pudding, locally grown farm vegetables, and real gravy made from the roasting pan juices, plus a side dish of cauliflower cheese*

*Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding or stuffing at £2 less. Child roasts (up to 10 years old) available at £8*

#### *The Folly Tipping Policy*

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

CHEF'S SPECIALS

**Potato Gnocchi**

*Pan fried gnocchi with a garlic mushroom and cream sauce, Parmesan cheese rocket salad*

**Calf's Liver and Bacon**

*Pan fried calf's liver, crispy bacon, buttered mash, sautéed kale, caramelised onion gravy*

**Fillet of Sea Bass**

*Seafood, tomato and pea risotto herb salad  
+ £2 supplement +*

**British Rose Veal**

*Pan fried veal escalope in a creamy Masala wine sauce, fondant potato, sautéed green beans with garlic, baby carrots*

DESSERTS

**Vanilla Cheesecake**

*New York style cheesecake, raspberries,  
white chocolate soil raspberry coulis*

**Sticky Toffee Pudding**

*Butterscotch sauce, vanilla ice cream,  
praline disc*

**Crumble**

*Rhubarb and apple crumble, vanilla custard*

**Mango and Passion Fruit Eton Mess**

*meringue with mango and passion fruit  
salsa, coulis and Chantilly cream*

*Allergens & Intolerances*

+ If you suffer from an allergy or food intolerance please scan the QR Code at the end of the menu or go to [mnu.mx/8A631AE](https://mnu.mx/8A631AE) Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dish may contain ingredients that are not mentioned in the description. +



Scan the QR code above  
or visit this url:  
[mnu.mx/8A631AE](https://mnu.mx/8A631AE)  
to see our allergen menus