

STARTERS

← ^{VEGAN} Mushroom Arancini →

Crispy balls of risotto rice filled with a variety of wild mushrooms and gooey cheese served with a warmed chargrilled tomato chutney — 8
+ VE DF GF +

Wild Boar and Plum Pâté

Wild Boar and plum pâté served with chutney, toasted sourdough and butter — 9
+ CBGF MCN +

Ginger and Garlic King Prawns

Two king prawns skewers sautéed in ginger and garlic on a bed of dressed salad leaves, mango and lime purée, artisan bread — 9
+ CBGF/DF +

🍷 Mini Baked Camembert

Whole baked mini Camembert with a choice of hot honey or fig relish served with garlic bread & crudités — 12
+ CBGF MCN CBNF +

—/ FIXED PRICE STARTERS /—

FIXED PRICES - TWO COURSE £24 - THREE COURSE £29

Homemade Soup

Homemade soup served with a warm dinner roll and butter
+ CBGF - Please ask your server for todays soup allergens +

Breaded Whitebait

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

🍷 Fig and Goat's Cheese Parcels

Sweet figs mixed with goats cheese and herbs wrapped into crispy pasty parcels served with a herb salad and dressed with a honey, balsamic dressing
+ MCN +

MAINS

🍄 Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry, gratin potato, seasonal vegetables, creamy Madeira sauce — 21
+ V +

★ 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 +

★ Slow Roasted Pork Belly

Pork belly slow roasted overnight with crispy crackling served with buttered mash, sautéed cabbage, apple purée and roasting pan gravy — 22
+ CBGF / CBDF +

Guinea Fowl

Pan roasted guinea fowl supreme, gratin potato, sautéed leeks and a black pudding bon bon finished with crispy bacon, creamy Armagnac & mustard sauce — 24
+ CBGF +

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 +

Sirloin Steak

10oz, 28 day dry aged sirloin, crispy onion rings, blistered vine tomatoes, Portobello mushroom, crispy chips, served with peppercorn sauce — 32
+ CBGF / CBDF +

★ STARRED DISHES CAN BE MADE AS A SMALLER ADULT PORTION

The Folly Tipping Policy

+ All gratuities whether paid by card or cash are pooled and distributed equally amongst ALL employees A discretionary 10% service charge will be added to parties of 8 people or more +

—/ FIXED PRICE MAINS /—

FIXED PRICES - TWO COURSE £24 - THREE COURSE £29

^{VEGAN} Penang Curry

Aromatic spices with cauliflower, green beans, mangetout and peppers served in a coconut sauce on a bed of steamed white rice.

+ VE / GF +

★ 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

+ CBDF +

★ Fish and Chips

Fresh fillet of haddock in a crisp batter made with local ale served with crispy chips, garden peas and tartar sauce

+ GF as standard please let us know if your are Celiac +

SPECIALS

—/ PLEASE SEE OUR SPECIALS BOARD OR ASK YOUR SERVER /—

✦ Facebook



✦ Instagram



✦ Website



FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

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 +

DESSERTS

Chocolate & Caramel Tart

Chocolate pastry case filled with a layer of salted caramel and chocolate ganache finished with hazelnuts, Chantilly cream and Belgian chocolate sauce — 8
+ GF CBVE NUTS CBDF +

Mango and Passion Fruit Trifle

Madeira sponge soaked in passionfruit puree and mango pieces topped with vanilla custard and finished with Chantilly cream — 9

Lemon Shortbread Cheesecake

Shortbread base topped with lemon cream cheese and finished with a zingy lemon sauce, Chantilly cream and fresh fruit — 9
+ MCN +

Cheese Board

Blue cheese, creamy brie and classic cheddar cheese served with chutney, fresh grapes, crackers — 10
+ CBGF / MCN +

Noel's Italian Gelato

GELATO: Creamy Vanilla - Salted Caramel - Chocolate Chip - Biscoff Biscuit - Strawberry & White Chocolate - Mint Chocolate

^{VEGAN} SORBETS: Mango - Summer Fruits - Lemon

^{VEGAN} DAIRY FREE: Classic Vanilla - Chocolate & Cherry

— FIXED PRICE DESSERTS —

FIXED PRICES - TWO COURSE £24 - THREE COURSE £29

Treacle Tart

Sweet shortcrust pastry case with a rich treacle filling, served warm with custard sauce
+ MCN +

Strawberry Eton Mess

Strawberry compote folded into crushed meringue and whipped cream topped with fresh strawberries
+ GF +

Affogato

A scoop of vanilla ice cream with a shot of hot espresso
+ CBGF / CBDF / CBVE +

Gelato Ice Cream

Choice of two Scoops of Noel's Italian Gelato
+ CBGF / CBDF / CBVE +