

SUNDAY FATHER'S DAY 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 +

Brixworth Pâté

Local pork and chicken liver pâté served
with chutney and toasted sourdough — 8
+ CBGF +

Pulled Pork & Black Pudding Hash

Pulled pork and black pudding, crispy
panko poached egg, crackling, pork jus,
apple purée — 9

—/ 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 +

TRIO OF ROASTS

A half portion of all of the above three roasts with your choice of sauces and roasting pan
gravy — 24
+ 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 — 18
+ CBGF- V - NUTS +

All roasts are served with garlic and rosemary roasted potatoes, homemade Yorkshire
pudding, sautéed broccoli 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

—/ MAINS /—

Wagyu Beef Burger

Toasted brioche bun, mature cheese, lettuce, red onion, tomato, gherkin, burger relish — 16
+ CBGF / CBDF +

Chicken Balmoral Pie

Braised chicken thighs with traditional haggis in a creamy garlic and white wine sauce topped with crisp puff pastry, sautéed vegetables served with buttered mash or crispy chips — 18

Fish & Chips

Fresh haddock fillet fried in a crispy batter made with local ale served with garden peas, tartare sauce and chips — 18
+ CBGF +

Gammon & Pineapple

10 oz Bacon chop topped with a crispy fried egg and fresh pineapple salsa served with garden peas, and crispy chips — 20
+ GF / DF +

—/ DESSERTS /—

Yorkie Sundae

Pieces of Yorkie Chocolate Bar, vanilla ice cream with caramel and Belgium chocolate sauce topped with Chantilly cream and chocolate curls — 10

Key Lime Pie

Ginger biscuit base with lime filling and topped with soft whipped cream, lemon sorbet, dark chocolate soil — 8

Mini Apple Beignets

Warm mini apple 'donuts' served with a choice of custard, vanilla ice cream or double cream — 8

Traditional Sherry Trifle

Sherry soaked vanilla sponge set with strawberries topped with custard and finished with Chantilly cream and fresh strawberries — 8

Ice Cream £3 per scoop

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 +

The Folly Tipping Policy

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