

Sunday 26th June

MAIN COURSE £18 - TWO COURSES £25 - THREE COURSES £32

STARTERS

Soup

*Today's home made soup, Whittlebury
Bakery bread & whipped butter*

Brixworth Pâté

*Local pork and chicken liver pâté, red onion
chutney, gherkin, toasted bread and
whipped butter*

Beetroot and Orange Salad

*Mixed beetroots marinated in orange and
mint, orange segments, crunchy roasted
hazelnuts, herb salad*

Breaded Whitebait

*Lightly coated whitebait on a bed of Caesar
salad, lime wedge*

ROASTS

Pork

*English pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy,
homemade apple sauce*

Turkey & Ham Duo

Roast turkey crown, honey glazed shoulder of ham, cranberry sauce, rich turkey and ham gravy

Sirloin of Beef

*Slow roasted prime sirloin of beef (served medium/medium rare), red wine gravy, horseradish
sauce*

*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*

Vegetable and Cheese Wellington

*Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry,
vegetarian gravy*

SIDE DISHES

*Cauliflower Cheese - small dish, enough for two £3 - larger dish, enough for four £6 - Apricot,
pork & herb stuffing ball £1*

*All roasts are served with roast potatoes, Yorkshire pudding, fresh seasonal vegetables, and real
gravy made from the roasting pan juices*

*Please note that all meat & poultry roasts are available GLUTEN FREE without Yorkshire pudding.
Child roasts (up to 10 years old) available at £6.95*

CHEF'S SPECIALS

Folly Fish & Chips

Beer battered fillet of haddock, minted crushed peas, homemade tartare sauce, hand cut chips, lemon wedge

Fillet Steak Burger

Toasted brioche bun, crispy bacon, mature cheese, gem lettuce, red onion, tomato, gherkin, homemade coleslaw, house dressing, burger relish, twice cooked chips

+ Vegetarian & vegan options available +

Chicken & Prawn Caesar Salad

Pan fried chicken breast, sautéed king prawns, crispy pancetta, cos lettuce, Caesar dressing, crispy croutons, Parmesan cheese

Butternut Squash, Red Onion & Cranberry Tagine

A spicy North African dish of butternut squash, chick pea and red onion with orange, cinnamon, cranberries & sultanas served with pilau rice

DESSERTS

Milk Chocolate Orange Pot

Smooth set milk chocolate flavoured with orange, mandarin segments, crushed Amoretti biscuits, Chantilly cream

Strawberry Eton Mess

Strawberries, crushed meringue, Chantilly whipped cream, strawberry purée white chocolate soil

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, caramel soil, praline disc

Citrus fruit Syrup Sponge

Orange flavoured sponge pudding, lemon zest, citrus sauce, home made custard

Gelato Ice Cream

Two Scoops of Noel's Italian Gelato: Madagascar Vanilla - Salted Caramel - Chocolate Chip - Luxury Strawberry - Mint Chocolate - hazelnut - banana - Italian coffee - lemon meringue
SORBETS: lemon - mango. raspberry DAIRY FREE/VEGAN: Vanilla - Chocolate orange - Strawberry

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. 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. +

The Folly Tipping Policy

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



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