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THE FOLLY

TOWCESTER

Our 10th Anniversary Menu

Three Courses ~ £45

March 2nd 2023 ~ Live Music from The Fabulous Miss Jones Trio

STARTERS

Homemade Soup

Homemade soup with Whittlebury bakery artisan bread, whipped butter
+ V/CBGF +

Brixworth Pâté

Local pork and chicken liver pâté, red onion chutney, toasted bread and whipped butter
+ CBGF +

Creamy Garlic Mushrooms

Sautéed forest mushrooms, white wine, garlic and thyme sauce, crisp pastry croutes
+ CBGF +

Pulled Pork & Black Pudding Hash

Pulled pork and black pudding, Crispy panko poached egg, crackling, pork jus, apple purée

Apple Cider Cured Salmon

Bruschetta topped with smooth houmous and cured salmon finished with a lemon and dill creme fraiche drizzled with lemon infused rapeseed oil, crispy capers
+ CBDF +

FISH AND PLANT BASED MAINS

Portobello Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with roasted red pepper, cranberry sauce and brie cheese encased in puff pastry, fondant potato, tender stem broccoli served with a creamy madeira sauce
+ V +

Posh Fish'n Chips

Fillet of haddock in a crispy local ale batter, hand cut chips, minted pea purée, sautéed samphire, homemade tartare sauce, torched lemon
+ GF +

Pan Fried Fillet of Sea Bass

Prawn, pea and saffron risotto, herb salad
+ GF-DF +

ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF - Can be Dairy Free / DF - Dairy Free / MCN - May Contain Nuts/ NUTS - Contains Nuts +

The Folly Tipping Policy

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

MEAT AND POULTRY MAINS

Slow Roasted Pork Belly

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

Maple Glazed Duck Breast

Pan roasted glazed duck breast, fondant potato, roasted beetroots, sautéed kale and baby carrot, confit duck leg bon bon, ginger and orange jus
+ CBGF/CBDF +

Guinea Fowl

Porcini mushroom tortellini, Pancetta, tender stem broccoli, confit shallot, creamy white wine and mushroom sauce

Duo of Beef

5oz sirloin steak, mini cottage pie topped with creamy mash, Duchess potato, green beans wrapped in bacon, sautéed baby vegetables, port wine jus
+ GF/CBDF +

Rack of Lamb

Roast lamb rack, crispy goats cheese croquette, minted new potatoes, courgette moussaka, petit pois, port wine jus
+ £5 SUPPLEMENT ~ served medium rare +

Tornados Rossini

Pan fried fillet of beef on a crispy brioche croute topped with Brixworth pâté, garlic sautéed mushrooms, grilled beef tomato, fondant potato or twice cooked chips, Madeira wine sauce
+ £10 SUPPLEMENT +

DESSERTS

Sticky Toffee Pudding

Homemade sticky date pudding, toffee sauce, vanilla ice cream, caramel soil
+ CBGF +

Espresso Martini Cheesecake

Biscotti biscuit crumb topped with espresso and Kahlua whipped cream cheese and dark chocolate ganache, finished with chocolate covered cocoa beans

Rice Pudding Brulée

A classic mix of homemade rice pudding and creme brulee set into ramekins, topped with glazed cinnamon sugar and served warm with fresh berries
+ GF +

Banoffee Panna Cotta

Banana panna cotta, burnt butter crumb, caramel sauce, fresh whipped cream and crispy banana, finished with caramel chocolate soil

Artisan Cheeses and Biscuits

Cobblers Nibble, Cornish brie and Northamptonshire blue, chutney, dried apricots, celery, grapes, biscuits
+ £4 SUPPLEMENT ~ CBGF +