

STARTERS

^{VEGAN} **Roasted Red Pepper Hummus**

Toasted Sourdough bread topped with roasted red pepper hummus, grilled tomato finished with balsamic glaze — 8
+ CBGF / VE +

Salt and Pepper Squid

Crispy squid seasoned and fried served with garlic aioli and finished with a lime wedge — 8

Ⓥ **Arancini**

Risotto balls with pea, spinach, ricotta and mint coated in a parsley crumb served with a warmed chargrilled tomato chutney — 8
+ MCN V +

Honey Mustard Chicken Skewers

Grilled chicken skewers served hot with a honey and mustard mayo dressing on bed of salad — 10
+ Celery GF DF +

—/ FIXED PRICE STARTERS /—

FIXED PRICES - TWO COURSE £22 - THREE COURSE £27

Homemade Soup

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

Brixworth Pâté

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

Ⓥ **Creamy Garlic Mushrooms**

Toasted sourdough bread topped with sautéed chestnut mushrooms in a creamy garlic, thyme and white wine sauce
+ CBGF +

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 +

🌱 Butternut Squash, Lentil and Almond en Croute

Butternut squash, lentils and almonds wrapped in puff pastry served with crushed potatoes, seasonal vegetables and flavourful gravy — 21
+ NUTS-DF-VE +

★ 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 +

Citrus Orange Duck

Confit duck leg, fondant potato, red cabbage, tenderstem broccoli served with a rich ginger and orange jus — 23
+ CBGF-DF +

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 +

Tornados Rossini

6oz fillet steak on a toasted brioche croute topped with Brixworth pâté, Portobello mushroom, grilled tomato, sautéed kale, crispy chips and finished with port wine jus —
37

★ 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 £22 - THREE COURSE £27

^{VEGAN} ★ Smokey Bean Chili

Red Kidney, Black Turtle and Cannellini Beans in a Smokey tomato sauce served with basmati rice

+ PALM OIL MCN CELERY VE GF DF +

★ Coq au Vin Pie

Local chicken thighs slowly braised with baby mushrooms and pancetta in a red wine sauce, topped with a crisp puff pastry crust, seasonal vegetables with buttered mash or crispy chips

+ Remove the pastry for DF or GF +

★ 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

Caramelised Coconut Cheesecake

Biscuit base with a coconut filling finished with a caramelised biscuit topping served with Biscoff sauce and fresh fruit — 8
+ VE V DF MCN SOYA +

Mini Apple Beignets

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

Vanilla Panna Cotta

A set vanilla cream pancetta served with blackcurrant compote and served with shortbread — 8
+ GF +

White Chocolate and Raspberry brulee tart

Sweet pastry filled with white chocolate and raspberry filling topped with caramel and amaretti and finished with Chantilly cream, fresh fruit — 9
+ NUTS +

Cheese Board

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

Noel's Italian Gelato

Creamy Vanilla - Salted Caramel - Belgian Chocolate - Raspberry Ripple - Honeycomb - Peach & Mascarpone SORBETS: Mango - Raspberry DAIRY FREE: Vanilla - Black Forest Gateau — £3 PER SCOOP

— FIXED PRICE DESSERTS —

FIXED PRICES - TWO COURSE £22 - THREE COURSE £27

Winter Eton Mess

Crunchy meringue folded with whipped cream apple and blackberry compote
+ GF +

Chocolate Marquise

Cocoa Sponge Base topped with rich dark chocolate mousse served with Chantilly cream and fresh fruit
+ SOYA +

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 +