

SUNDAY MENU

—/ STARTERS /—

Homemade Soup

Homemade soup with a warm dinner roll
and butter — 8
+ V/CBGF +

Brixworth Pâté

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

Crispy Brie Wedges

Fried Brie wedges in crispy herbed
breadcrumbs served with sweet chilli jam
+ V +

Breaded Mushrooms

Crispy bread mushrooms served with
garlic mayonnaise and a herb salad — 8
+ V +

—/ SUNDAY ROASTS /—

ROAST CHICKEN

Chicken supreme roasted whole with fresh herbs served with mini pork and sage stuffing
balls, homemade bread sauce and real chicken gravy — 18
+ CBGF - CBDF +

ROAST PORK

Pork belly slow roasted overnight for extra succulence, crispy crackling, pork gravy and apple
sauce — 19
+ CBGF - CBDF +

SIRLOIN OF BEEF

Slow roasted prime sirloin of beef (served medium rare) with rich beef gravy and horseradish
sauce — 21
+ 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 carrots and braised green cabbage, along with real gravy made
from the roasting pan juices

SIDE DISHES

Cauliflower Cheese GF - small dish £3 - larger dish £6 ~ 6 baby sage pork and onion stuffing
balls £1

The Folly Tipping Policy

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

MAINS

Wagyu Beef Burger

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

Southern Fried Chicken Burger

Fried chicken breast, toasted brioche bun, lettuce, chipotle mayonnaise served with asian slaw
— 16
+ CBGF MCS +

Fish & Chips

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

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

Bacon Chop

Boneless grilled bacon chop, crispy poached egg, sautéed fresh pineapple wedge, minted
crushed peas, mustard ketchup and twice cooked chips — 20
+ CBGF +

DESSERTS

Mango Panna Cotta

Mango panna cotta served with a mango puree and finished with homemade shortbread — 7
+ CBGF +

Apple Strudel

A crown of filo pastry filled with spiced apple and almond sponge and baked served with
custard — 9

Profiterole Cheesecake

Digestive biscuit base topped with creamy cheesecake filling and decorated with profiteroles
and toffee sauce — 9
+ SOY MCN PALM +

Cadburys Crunchie Sundae

Layers of vanilla and honeycomb ice cream, toffee sauce and crumbled chocolate Crunchie
topped with Chantilly cream and a chocolate flake — 10

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 +