

À la Carte Menu

STARTERS

Homemade Soup

Homemade soup, warm dinner roll and butter £7
+ CBGF +

Chicken Liver Parfait

Chicken liver parfait topped with a redcurrant spiced glaze served with chutney, toasted sourdough and butter £8
+ CBGF +

Salmon and Dill Fishcake

Salmon, potato, mozzarella cheese, lemon and dill all incased inside a crunchy panko style crumb served with herb salad and chilli jam £8

Home Made Scotch Egg

Soft boiled egg encased in pulled pork and black pudding, rolled in crispy panko breadcrumbs and served warm, finished with dressed salad leaves and a honey & mustard dressing £8

Baked Camembert to Share

Baked whole camembert with rosemary and garlic served with chutney, crispy garlic bread and finished with carrot and cucumber sticks £12
+ V-CBGF +

MAINS

Mushroom and Brie Wellington

Sautéed Portobello mushroom topped with spinach, cranberry sauce and brie cheese encased in puff pastry, fondant potato, tender stem broccoli, creamy Madeira sauce £18

Sticky Soy and Ginger Pork

Pork fillet medallions pan fried in a spiced soy and ginger sauce served with jasmine rice and sautéed Pak choi £18
+ GF CBDF +

Lemon Sole

Lemon sole fillets oven baked and served with crushed new potatoes, sautéed asparagus and finished with a lemon tarragon sauce and crispy capers. £26
+ GF +

FULL VEGAN MENU AVAILABLE

Please ask your server



MAINS

Lamb and Mint Pie

Shoulder of lamb slowly braised in a rich mint gravy, topped with a crisp puff pastry crust, sautéed vegetables served with buttered mash or chips £18

Slow Roasted Pork Belly

Pork belly slow roasted overnight with crispy crackling served with bubble & squeak, sautéed kale, apple purée and roasting pan gravy £22

+ CBGF / CBDF +

Duck Breast

Pan fried duck breast, confit leg bon bon served with fondant potato, sautéed pak choi and spring vegetables finished with a cherry, cinnamon red wine jus £26

+ CBDF CBGF +

Sirloin Steak

10oz, 28 day dry aged sirloin, crispy onion rings, blistered cherry tomatoes, Portobello mushroom, twice cooked chips, served with either peppercorn or chimichurri £32

+ CBGF/CBDF +

DESSERTS

Mango Panna Cotta

Mango panna cotta served with a mango puree and finished with homemade shortbread £7

+ CBGF +

New York Cheesecake

Baked vanilla cheesecake served with blackcurrant compote and finished with a lemon drizzle £7

Raspberry Tiramisu

Amoretti and coffee soak sponge fingers topped with whipped mascarpone cream and raspberry coulis layered together and dusted with cocoa powder finished with fresh raspberries £8

Sticky Toffee Pudding

Homemade sticky date pudding served with toffee sauce and vanilla ice cream £9

+ CBGF +

Artisan Cheeses and Biscuits

Handmade in Lancashire, bright & zingy Blacksticks Blue, creamy Button Mill and classic cheddar cheese Sunday Best, with chutney, red and green grapes, artisan biscuit crackers £10

+ CBGF / MCN +

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 +