

Homemade Bread Board, duo of butters, olive oil & balsamic **8.95 (V, can be VE)**
Bar Tapas, homemade bread, duo of butters, nuts, hummus & olives **12.95 (V, can be VE)**

Starters

Seasonal Soup, homemade bread & butter **10.50 (V, can be DF & GF)**
Sauvignon Blanc, Chile

Smoked Duck Liver Parfait, chicken fat brioche, apple & chilli chutney **13.00 (can be GF)**
Rioja Crianza, Spain

Twice Baked Beetroot, Goats Cheese & Red Leicester Souffle, roast onion & garlic veloute, walnut tuile **12.00 (V)**
Pinot Grigio Blush, Italy

Satay Parfait, charred broccoli, smoked peanuts, paprika puff pastry **11.50 (VE, can be GF)**
Riesling, Germany

Cured Torched Trout, cucumber soup, pickled fennel, lime gel **13.00 (can be GF)**
Folc Rose, England

Crispy Pork Terrine, vegetable vermicelli, apple & celeriac veloute, burnt apple puree **12.00 (can be GF & DF)**
Rioja Blanca, Spain

Mains

Beef Sirloin, charred shallot, beef fat potato, saute mushrooms, cavolo nero, red wine jus **43.95 (can be GF & DF)**
St Emilion Grand Cru, France

Fish Of The Day, Jerusalem artichoke risotto, tempura mussels, buttered kale, mussel cream **31.95 (can be GF, DF)**
Sauvignon Blanc, New Zealand

Slow Cooked Pork Belly, rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus **31.95 (can be GF & DF)**
Shiraz, Australia

Pan Roasted Guinea Fowl, confit wing, roasted pickled vegetables, buttered kale, thyme jus **30.95 (can be DF & GF)**
Chardonnay, Australia

Lamb pave, confit belly & ricotta croquette, baby gem, peas, pancetta, lamb jus **35.95 (can be GF & DF)**
Valpolicella Ripasso Superiore, Italy

Quinoa Moussaka, kale, baba ganoush, tabbouleh, tomato sauce, almond & nutmeg cream **27.95 (VE, can be GF)**
Pinot Noir, New Zealand

Salt Baked Cauliflower, curried coconut risotto, golden raisin puree, crispy hen's egg **27.95 (can be VE & GF)**
Rioja Blanca, Spain

Please note paired wine and cocktail pairings are additional options.

Folly Classics (lunch only)

Sirloin Beef Burger, homemade bun, burger sauce, cheddar, coleslaw, fries **22.95 (can be DF)**
Vegan Spiced Bean Burger, homemade bun, vegan coleslaw, chilli jam, fries **19.95 (VE)**

Freshly battered Cod, triple cooked chips, tartare sauce, garden peas, mixed leaves salad **22.95 (DF, can be GF)**
Crab & King Prawn Fettuccine, bisque sauce, chilli & garlic **25.95 (can be DF)**
Seasonal Risotto **19.95 (V can be GF, DF)**

Sides

Triple cooked chips or french fries (can be GF, DF)
Smoked buttermilk mash (GF)
Garden salad (GF, DF)
Buttered vegetables (GF, can be DF)
Each 5.95

We add a 12.5% gratuity to the bill, if however you would like this changed please let us know
Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.