

# STARTERS

## Brixworth Pâté

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

## Black Pudding and Leek Stuffed Potato Skins

Sautéed leeks, black pudding and mature cheddar cheese oven baked and topped with sour cream — 8

## Salmon and Dill Fishcakes

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

## <sup>VEGAN</sup> Roasted Red Pepper Hummus

Toasted Sourdough bread topped with homemade roasted red pepper hummus, sautéed cherry tomatoes finished with balsamic glaze and pine nuts — 6  
+ NUTS / CBGF / VE +

## <sup>VEGAN</sup> Sweetcorn Fritters

Sweetcorn, cayenne pepper and chilli fritters shallow fried and served with a sweet chilli infused mayonnaise — 7  
+ GF / VE +

## 🍷 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 +

## —/ FIXED PRICE STARTERS /—

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

### Homemade Soup

Homemade soup served with a warm dinner roll and butter  
+ CBGF +

### 🍷 Crispy Brie Wedges

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

### Duck Gyozas

Crispy duck and vegetable gyozas served with a cucumber, herb salad and hoisin sauce  
+ SOYA-DF +

### Mussels Marinière

Fresh Shetland mussels steamed with a creamy white wine parsley and garlic sauce, served with sourdough bread  
+ CBGF +

## MAINS

### 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

### Gammon & Pineapple

10 oz Bacon chop topped with a crispy fried egg and fresh pineapple salsa served with garden peas, and crispy chips — 20  
+ GF / DF +

### 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 +

### Duck Breast

Pan roasted duck breast, fondant potato, roasted heritage beetroots, sautéed kale, confit duck leg bon bon, port and red wine jus — 26

### Sirloin Steak

10oz, 28 day dry aged sirloin, crispy onion rings, blistered cherry tomatoes, Portobello mushroom, crispy chips, served with either peppercorn or chimichurri — 32  
+ CBGF / CBDF +

### 🍄 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  
+ V +

## — VEGAN MAINS —

### 🌱 Pesto Pasta

Spring vegetables tossed in a basil pesto mixed through spaghetti and topped with a herb salad — 16  
+ SOY / NUTS / VE +

### 🌱 Mushroom, Leek and Smoked Tofu Pie

Mushrooms, Leeks and Smoked tofu pan fried and finished with soya cream all topped with crisp puff pastry lid served with a choice of mash or crispy chips — 18  
+ SOY / VE +

### 🌱 Vegan Burger

Award winning Moving Mountains plant based burger, toasted bun, slice of vegan cheese, tomato, lettuce, gherkin & red onion, burger relish — 16  
+ VE / SOYA +

—/ FIXED PRICE MAINS /—

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

**Traditional Spaghetti Carbonara**

Spaghetti, pancetta and egg yolk served with crispy garlic bread, topped with Parmesan cheese and fresh micro herbs

🍷 **Garlic Mushroom Carbonara**

Spaghetti tossed through fresh egg yolks, garlic and sautéed mushrooms served with crispy garlic bread, topped with Parmesan cheese

**Mozzarella and Chorizo Chicken**

Succulent oven roasted chicken breast topped with mozzarella and chorizo served with a baked jacket potato with butter, tender stem broccoli and finished with tomato pesto  
+ 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  
+ CBGF +

# SPECIALS



—/ PLEASE SEE OUR SPECIALS BOARD OR ASK YOUR SERVER /—

📞 CHECK OUT OUR SOCIALS

★ Website



★ Facebook



★ Instagram



**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 +

# DESSERTS

## Mango Panna Cotta

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

## <sup>VEGAN</sup> Biscoff Belgian Waffle

Toasted belgian waffle served with Vanilla ice cream topped with Biscoff sauce and fresh Fruit — 7  
+ VE +

## 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

## Jam Sponge

Steamed sponge pudding topped with a strawberry jam sauce and served with vanilla custard — 8  
+ Gf option Available +

## Cheese Board

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

## 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

## —/ FIXED PRICE DESSERTS /—

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## Rocky Road Sundae

Vanilla ice cream, pieces of rocky road filled with raisins and mini marshmallows, topped with Belgium chocolate sauce, Chantilly cream and a chocolate flake

## Lemon Tart

Short pastry case filled with a baked lemon custard finished with fresh raspberries and Chantilly cream

## Affogato

A scoop of vanilla ice cream with a shot of hot espresso  
+ CBGF / CBDF +

## Gelato Ice Cream

Choice of two Scoops of Noel's Italian Gelato  
+ CBGF / CBDF +