

SUNDAY MENU

—/ STARTERS /—

Homemade Soup

Homemade soup with a warm dinner roll
and butter — 7
+ V/CBGF +

Breaded Mushrooms

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

Brixworth Pâté

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

Prawn Cocktail

Prawns dressed in Marie Rose sauce with
crispy shredded lettuce, cucumber, lemon
wedge and buttered brown bread — 8
+ CBGF +

—/ SUNDAY ROASTS /—

ROAST TURKEY

Roast crown of turkey served with pork sage and onion stuffing balls, pigs in blankets, rich
turkey gravy and cranberry sauce — 19
+ CBGF-CBDF +

Roast Gammon

Oven roasted ham glazed with wholegrain mustard and honey, roasting pan juices — 20

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 +

^{VEGAN} 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 +

^{VEGAN} Butternut Squash, Red Onion & Cranberry Tagine

A spicy North African dish of butternut squash, chick pea and red onion with orange, cinnamon, cranberries & sultanas served with tender stem broccoli and pilau rice — 17
+ VE/GF/MCN +

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

DESSERTS

Galaxy Chocolate Sundae

Vanilla ice cream, Galaxy chocolate, Belgium chocolate sauce, topped with Chantilly cream, chocolate curls and a flake — 10
+ GF +

Rhubarb and Apple Crumble

Rhubarb and apple crumble served with vanilla custard — 8

^{VEGAN} Chocolate and Coconut Tart

Date and mixed nut case, chocolate and coconut cream filling, strawberries — 8
+ DF / GF / NUTS / VE +

Crème Brûlée

Baked vanilla custard topped with caramelised sugar, served with homemade shortbread and fresh fruit — 9

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 +