

Dinner Menu

STARTERS

Bread

*Local artisan bread, butter,
mixed olives, balsamic, for two
persons £5.95*

Soup

*Freshly made seasonal soup
with local artisan bread and
butter £6.25*

Hash

*Pulled pork and black pudding
hash, crispy panko breaded
poached egg, crackling, apple
and lovage purée £6.95*

Soufflé

*Mature cheddar cheese twice
baked soufflé, Waldorf salad,
cauliflower cheese purée,
Parmesan crisp £7.95*

Salmon

*Wharf distillery "Safine Drenc"
gin cured salmon, cucumber,
kohlrabi, crispy caper berries,
buttermilk, herb oil £9.95*

Scallops

*Seared Brixham scallops,
curried crispy cauliflower, sea
vegetables, pea purée, cured
bacon £11.95*

FISH & VEGETABLE BASED MAINS

Vegetable and Cheese Wellington

*Mushroom duxelles, red pepper, brie, spinach and chilli jam baked in crisp
puff pastry, tender stem broccoli, baby carrots, creamy Madeira wine
sauce £15.95*

Truffle Tortellini

*Wild mushroom fricassé mange tout, tarragon butter sauce, Parmesan
cheese £19.95*

Bouillabaisse

*Mediterranean fish and seafood stew "Bouillabaisse" sea vegetables,
crusty bread £17*

Fillet of Market Fish

Saffron risotto, red pepper, spinach, pine nuts, wilted samphire £18.50

The Folly Tipping Policy

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

MEAT & POULTRY MAINS

Gloucestershire Old Spot Belly of Pork

Slow roasted overnight, crispy crackling, green cabbage, mashed potato, roasting juices, apple & lovage purée £17.95

Spinach Stuffed Breast of Guinea Fowl

Mushroom & truffle tortelloni, Parma ham, tenderstem broccoli, edamame beans, Madeira wine sauce £18.95

Gressingham Duck Breast

Potato Anna, girolles mushroom purée, tenderstem broccoli, baby carrots, Port wine and blackberry jus £21.95

Watford Fields Rump of Lamb

Duchesse potatoes, sweetbreads, mange tout, crispy bacon, minted pea purée, shallot jus £22.50

Sirloin Steak

Hereford sirloin of beef, triple cooked chips, green beans in bacon, cherry tomatoes, beer battered onion rings, peppercorn sauce £25.95

DESSERTS

Rhubarb and Berries

Citrus panna cotta, stem ginger and rhubarb purée, summer berries, rhubarb gin jell, burned butter crumb £6.95

Strawberries and Cream

Macerated strawberries with elderflower, fresh strawberries, French and Italian meringue, whipped cream, dark chocolate crumb £6.95

Sticky Toffee Pudding

Butterscotch sauce, caramel cream, vanilla ice cream, hazelnut praline £7.25

Chocolate Fondant

*Raspberries, white chocolate soil, vanilla ice cream £7.95
+ please allow 15 minutes to bake +*

Artisan Cheeses and Biscuits

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tamworth, chutney, dried apricots, biscuits and walnuts £10

+ If you suffer from an allergy or food intolerance please advise a member of our serving team who will be pleased to assist. Sorry but as we handle nuts and gluten in our kitchens we cannot guarantee that traces of these products will never be present. Any dishes may contain ingredients that are not mentioned in the description. +