

# The Folly Dinner Menu

## Bistro

Dinner Served 6.00PM – 9.30PM Monday – Saturday

Folly Favourites:	Strawberry & Elderflower or Raspberry & Elderflower Gin & Tonic	5.90
	locally distilled Gin Liqueurs topped with chilled elderflower tonic over ice	
	Bottled Beer: Born to be Mild (Maldon Brewery) 4.2%	4.30
	Sloe Gin Fizz – folly sloe gin topped with Italian Franciacorta fizz	8.95
	Rose Sparkling 125ml – dry crisp pale pink gently sparkling rose	5.25

APPETISERS	
Homemade Bread Board	
Our own recipes: white, granary, sun blushed tomato & garlic bread with champagne butter, olive oil & balsamic vinegar	4.50
Marinated Green & Black Olives	3.95
Mixed Nuts: Dry Roasted & Lightly Salted	2.00
Crispy Crackling Twigs & Spiced Apple Sauce	3.00
Home Baked Smoked Salt & Paprika Crisps	2.25

STARTERS	
Soup of the Day	crusty bread & butter 4.95
Salt, Chilli & Pepper Squid	lemon mayo & rocket salad 6.50
V Breaded Goats Cheese	with red chicory, apple & walnut dressing 5.95
House Salad:	crispy bacon, heritage tomato, basil oil & avocado salad 5.95
V Sauté Wild Mushrooms	served on toasted bread 6.50
Prawn Cocktail	granary bread & butter 6.25
House Cured Salmon Gravlax	with pickles & dill mayonnaise 6.95
Ham Hock Terrine	served with piccalilli & Folly crisp bread 6.50

AS A STARTER OR MAIN COURSE	
-----------------------------	--

STARTER: 7.50 MAIN: 10.50	
	served with fries or sweet potato chips
BBQ Chicken Wings	with dressed leaves
V Penne Ariabatta:	garlic bread
Moules Mariniere:	white wine & cream sauce: crusty bread
Salmon & Chilli Fishcakes	garlic mayo & charred baby gem

SIDES	
Hand Cut Chips, Fries, Buttered New Potatoes, Mixed Leaf Salad, Onion Rings, Seasonal Vegetables (for 2),	
Buttered Mashed Potato	2.50 each
Garden Peas or Mushy Peas	1.00 each

MAIN COURSE	
Pan Fried Stone Bass	15.95
Parmentier potatoes, sautéed samphire & finished with a mussel cream	
Calves Liver & Bacon	16.95
Bubble n squeak & red onion gravy	
Folly IPA Beer Battered Haddock	12.50
Hand cut chips & grilled lemon	
Lamb Rump	15.95
Baby vegetables, spring onion mash, roasted beetroot & red wine jus	
Slow Roast Belly of Pork	14.95
Pickled red cabbage, pork fritters & red wine jus	
Pan Fried Salmon & Seabass	15.95
Crushed new potatoes & prawn cream	
Pie of the Day	12.50
shortcrust pastry, mashed potato & jus	
V Vegetable & Chick Pea Curry	12.95
Onion fried rice & cucumber raita	
Slow Cooked Breast of Chicken	14.50
On creamed cabbage & bacon with dauphinoise potatoes	

FROM THE GRILL	
The Folly Burger	10.50
Topped with melted cheddar, onion & tomato served with fries	
	add pancetta 1.00
8oz Sirloin Steak	18.95
8oz Rib Eye Steak	17.95
Served with chunky chips, grilled tomato, wild mushrooms	
Sauces: Peppercorn or Red Wine Jus 1.50	
Butters: Garlic & Chive or Chilli & Coriander 1.00	

Please ask for our allergens list & advise of any allergies when ordering. An optional Service Charge of 10% will be added to all bills for your convenience, all Service Charges are for the

Please view our specials menu before placing your order.