



THE FOLLY  
TOWCESTER



*A la Carte Menu*

STARTERS

**Curried Parsnip Soup**

*Homemade soup with Whittlebury bakery artisan bread, whipped butter £7  
+ VE/CBGF +*

**Blacksticks Blue Cheese and Walnut Soufflé**

*Twice baked blue cheese and walnut soufflé, herb salad, chive oil £8.50*

**Portobello Stuffed Mushroom**

*Sautéed mushrooms filled with spinach and ricotta, finished with a crispy panko topping and oven baked, herb pesto £8  
+ CBVE-CBDF-CBGF +*

**Mussels Marinière**

*Brixham mussels steamed with white wine, onions, garlic and parsley and finished with cream, artisan bread £8  
+ CBGF +*

**Pulled Pork & Black Pudding Hash**

*Crispy panko poached hen's egg, crispy crackling, pork jus, apple purée £9*

FISH AND PLANT BASED MAINS

**Folly Fish & Chips**

*Beer battered fillet of haddock, minted crushed peas, homemade tartare sauce, hand cut chips, lemon wedge £17  
+ GF +*

**Potato Gnocchi**

*Gnocchi in a creamy mushroom and white wine sauce, Parmesan cheese, dressed rocket & herb salad £17  
+ V +*

**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 pilau rice £17  
+ V/VE/GF/DF +*





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MEAT AND POULTRY MAINS

**Slow Roasted Pork Belly**

*Pork belly slow roasted overnight, sautéed Savoy cabbage, buttered mash, crispy crackling, apple purée, roasting pan gravy £20*  
+ CBGF/CBDF +

**Calf's Liver & Bacon**

*Pan fried calf's liver, crispy bacon, battered onion rings, buttered mash, sautéed kale, port wine jus £22*  
+ CBGF/CBDF +

**Citrus Confit Duck**

*Slow cooked duck leg, confit duck bon bon, braised red cabbage, sautéed kale, sugar snaps, potato rosti with a rich ginger orange jus £23*  
+ CBGF-DF +

**Chicken Supreme Stuffed with Crab Meat**

*Dauphinoise potato, sautéed green bean medley, lemongrass & coconut cream sauce £25*

**Sirloin Steak**

*10oz, 28 day dry aged sirloin, crispy onion rings, roasted cherry tomatoes, garlic mushrooms, hand cut chips, served with peppercorn sauce or café de Paris butter £32*  
+ CBGF/CBDF +

DESSERTS

**Gingerbread Crème Brulée**

*With mixed berries and a homemade gingerbread man £8*  
+ CBGF +

**Banoffee Sundae**

*Layers of sliced bananas, caramel sauce, butter crumb and banana ice cream, topped with Chantilly cream & caramel soil £8*

**Deconstructed Pineapple Upside Down Cake**

*Baked vanilla sponge, pineapple compote, papaya, and a spiced rum & caramel sauce, Chantilly cream £8*

**Sticky Toffee Pudding**

*Our own special recipe, toffee sauce, vanilla ice cream, caramel soil, praline disc £8*  
+ CBGF +

**Artisan Cheeses and Biscuits**

*Cobblers Nibble, Cornish brie and Northamptonshire Blue, chutney, dried apricots, celery, grape and biscuits £12*  
+ CBGF +

*The Folly Tipping Policy*

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

