

# THE FOLLY

## SEASONAL COCKTAILS

SCOTCH OLD FASHIONED Johnnie Walker Black Label 12 year old whisky stirred over ice, with sugar & aromatic bitters	9
ELDERFLOWER COLLINS Tanqueray gin, fresh lemon juice, mint, sugar & soda	8.5
CLASSIC MOJITO Bacardi rum muddled with fresh mint, lime, brown sugar, soda	8.5
APEROL SPRITZ Aperol, soda, topped with Prosecco	8
SIGNATURE G&T Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime	9
ESPRESSO MARTINI Ketel One vodka, espresso coffee, Kahlua, sugar	8

## WINE BY THE GLASS

WHITE	175ml	250ml
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Chile, herbs, cut grass, tropical fruit	7.5	10
Cuvée Vignerons, France, Elegant, light, dry, hint of citrus fruits	6	8
ROSÉ	175ml	250ml
Antonio Rubini Pinot Grigio Rosé della Venetie, Italy, wild flowers, vanilla with strawberry	6	8
RED	175ml	250ml
Portillo Malbec, Uco Valley Argentina, plum, blackberries, vanilla	7.5	10
Rare Vineyards Pinot Noir, France, velvety cherry and blueberry flavours, oak spice	7	9

## SPECIALITY BEER

Sharps Doombar 500ml	4.9
Singha Beer 330ml	4.4
Goose Island IPA 355ml	4.6

## SHARING PLATES & NIBBLES

Today's breads with balsamic and basil oil (v)	3
Marinated mixed olives, sweet peppers, garlic, Italian parsley, oil (v) (GF)	4
Garlic and parsley flatbread (v) <i>Add goats' cheese &amp; caramelised onion (v)</i>	4 2
Tortilla chips, mozzarella, spring onion, guacamole, sour cream, salsa (v) (GF) <i>Add barbecued pulled pork</i>	6 3
Mixed rice crackers	3
Spiced honey rice crackers	3
Wasabi nuts (v)	3


## TO START

Prawn & crayfish cocktail, charred cucumber, baby gem, crispy shallots	7
Freshly made soup, bread selection (v)	6
Pressed ham hock & pea terrine, garden vegetable salad, parsley oil dressing (GF)	6.5
Tempura calamari, chilli & red pepper salsa, charred lemon	6.5

CHEF'S SIGNATURE	7
Cod cakes, pea puree, pickled radish, pea shoots	
<i>“ A colourful, vibrant, seasidey starter, I can almost feel my toes in the sand. ”</i>	
THOMAS RICHARDS – CHEF DE PARTIE	

Grilled goats' cheese, toasted tomato foccacia, beetroot chutney, rocket, red apple (v)	6
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## HEALTHY OPTION

Superfood salad – quinoa, asparagus, avocado, broad beans, radishes, butternut squash, sunflower seeds, walnuts, mint, lemon dressing (GF) 	12
Superfood salad with seared chicken breast or sea bream (GF)	15
<i>Add a glass of chilled Prosecco to a Superfood Salad</i>	5

## TO FOLLOW

Roasted lamb rump, griddled courgettes, potato gnocchi, feta cheese, red pepper puree, lamb jus	17
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CHEF'S SIGNATURE	17
Corn fed chicken supreme, confit of chicken leg bon bon, potato puree, roast root vegetables, tarragon jus	
<i>“ Traditional comfort food refined with rich flavours. ”</i>	
JORDAN DEIGHTON – CHEF DE PARTIE	

Gloucester Old Spot two ways, roasted pork fillet, confit pork belly, chive potato puree, caramelised apple, apple crisps, fine beans, cider jus	19
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Pan Fried Crispy Duck, Dauphinoise Potato, Thyme & Black Cherry Sauce	19.5
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Sea bream, charred baby gem, garlic potatoes, summer vegetables, basil butter (GF)	15
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IPA beer battered haddock, mushy peas, twice cooked chips, tartare sauce	14
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Spring green risotto - grilled asparagus, garden pea, green courgette, broad beans with rocket, pea shoot, spring onion, basil salad (v)	15
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## SIDE ORDERS

Quinoa, cucumber, broad bean, radish, mint & lemon salad (v) (GF)	3.5
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House garden salad (v) (GF)	3.5
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Twice cooked chips (v)	3.5
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Sweet potato fries (v)	3.5
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Tempura battered onion rings (v)	3.5
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Iceberg wedges, blue cheese dressing, crispy bacon, croutons	3.5
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## FROM THE GRILL

STEAK British Isles rib eye steak, 230g, dry aged for a minimum of 21 days on the bone and a further 7 days after to give a 28 day aged taste and texture	24
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Served with twice cooked chips, grilled plum tomato, field mushroom, watercress	
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<i>Black peppercorn, blue cheese, tarragon Béarnaise or garlic &amp; herb butter (v)</i>	2.5
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MARKET FISH Fresh catch of the day, capers, lemon, parsley, brown butter, new potatoes (GF)	17
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CORN FED CHICKEN Lemon & thyme marinated supreme, house salad (GF)	15
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BACON CHOP 284g, presented with griddled fresh pineapple, watercress, twice cooked chips	14
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HALLOUMI Marinated Halloumi, griddled courgettes, aubergine, field mushroom, cous cous stuffed pepper (v)	14
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BRITISH PREMIUM STEAK BURGER 100% premium beef steak, brioche, salad, mayo, tomato chutney, twice cooked chips	15
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*If preferred, your premium steak burger can be switched for corn fed chicken supreme or spicy falafel at no extra charge*

 These dishes comply with PLANET 21 guidelines on a balanced diet

PLANET 21 is Accor's global sustainable development programme.

EU Food allergen information contained within menu items is available via QR code or from a team member.



(V) are suitable for vegetarians (V) are suitable for Vegans (GF) Gluten free

It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate. A 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know and we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items on the main menu to the value of £22.00, any additional balance will be charged to your account.

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