A picture containing photo, shellfish, sitting, looking

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A picture containing mollusk, snail, vegetable, dark

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**SOMETHING SWEET £7.50**

Chocolate Cheesecake & Blackcurrant Compote

Baked Apples & Wild Blackberry, Crumble, with Boozy Cream & Candied Pecans

**FOLLY CUT £24**

‘Greenwell Farm’ Leg of Lamb Hotpot

& Wood Oven Roasted Heritage Carrots

**SMALL PLATES OR BIGGER**

Whipped Lemon Ricotta, Pickled Beetroot

&Toasted Sunflower Seeds £13

Roasted Romanesco, Pandora Courgettes,

Garden Herb, Vegan Yogurt & Toasted Almonds £8/£14

Houmous, Crispy Chickpeas & Herb Flatbread £7

‘Sweet Promis’ Mackerel, Dill Crème Fraiche,

Red Amaranth & Monks Beard £10/£17

‘Whitelake’ Halloumi, Garden Tomatoes,

Olives & Basil £6/£12

**PIGGY BITS £4.95 each**

Olives & Garden Pickles

Crackling & Apple Sauce

Taramasalata & Flatbread

**SIDES £4.75 each**

Walled Garden Leaf Salad & Olives

Roasted ‘Agria’ Potatoes & Shallots

Heritage Carrots & Green Pesto

**FOLLY FLOUR**

*Our flour comes from our supplier Liz & Mark at Greenacres Farm. Stone milled in Teignbridge they provide us with a range of flavours including Kent, Mulika, YQ & Emmer Wheat.*

**WOODOVEN FLATBREADS**

Oyster Mushrooms & Walnut £13

‘Pinch of Salt’ Chorizo, Pickled Red Onion & Garden Rocket £14

Sweet and Sour Garden Peppers, Onion & ‘Whitelake Fetish’ £13

Marinated Anchovies, Pickled Cucumber and Capers £14

***What’s on in The Folly***

*The Folly is a great private dining area, enquire now about booking for Christmas!*

*Ask a member of the team for more information.*