

THE FOLLY



PIGGY BITS £4.95 each

Olives & Garden Pickles
Crackling & Apple Sauce



SMALL PLATES OR BIGGER

Honey Roasted Parsnips, Garden Greens,
Walnut Dressing & Sunflower Seeds £8/£14
Chickpea Hummus, Crispy Chickpeas & Herb Flatbread £7/£14
'Golden Harvest' Mackerel, Picked Garden Mooli
& Celeriac Remoulade £10/£18
Baked Somerset Brie, Wood Fired Olive Focaccia,
Apple & Pear Chutney for Two £25

FOLLY CUT £26

Braised Westcountry Lamb Shoulder Wrapped in Smoked Bacon
With Pressed Potato & Beetroot, Garden Kale & Red Wine Sauce

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

Roasted 'Snowball' Cauliflower, 'Beenleigh' Blue Cheese & Walnuts £13
'Gibbons' Pulled Pork, Crushed Fennel Seeds & Pickled Red Onion £14
Garden Kalettes, Whitelake Goats Curd & Caramelised Onion Chutney £13
Marinated White Anchovies & Pickled Cucumber £14

SIDES £4.75 each

Rosemary Roasted 'Agria' Potatoes
Woodfired Artichokes, Devon Blue
Dressing & Caramelised Chestnuts
Roasted Beetroot, Apple Jelly &
Toasted Almonds



SOMETHING SWEET £7.50

Lemon Posset
With Blackcurrant Compote
Rosemary Roasted Apple & Plum
With Almonds & Devon Cotted
Cream

What's on in The Folly

*The Gardening Guru Workshop with Mark Diacano
On 24th of January
Please ask a member of staff for more information*