

the FOLLY

Emersons Green

Welcome to The Folly. Our charming countryside pub is a welcome respite from the busy city. It is the perfect place to come and experience a tranquil afternoon, sitting on the patio listening to the Folly brook running alongside. Top this off with a home cooked meal, choosing from traditional to more continental dishes and a wide range of specials. Plus, all meals can be complemented by our selection of cask ales and excellent wines. We hope you enjoy your visit to The Folly.

When you have made your choice, our friendly staff will be happy to take your order at your table

Starters

Today's Soup

Served with rustic bread and butter, please ask for today's choice.

Stateside Combo

Who said you needed to cross the Atlantic! Potato wedges, chicken wings, breaded mushrooms, battered onion rings, garlic bread with mayonnaise and BBQ dips.

Pâté in a Pot

Coarse pork pâté served with rustic bread and chutney.

Creamy Garlic Mushrooms (v)

Whole button mushrooms cooked in a creamy garlic and parsley sauce, served with rustic bread for dunking.

Prawn Cocktail Sundae

Juicy prawns on a bed of crisp iceberg lettuce, topped with a tangy seafood sauce and served with rustic bread and butter.

Reggae Reggae™ Chicken Wings

Seasoned and coated in the famous spicy BBQ sauce with extra for dipping.

Baked Camembert (v)

Served with crunchy bread ideal for dipping.

Cheese and Ham Potato Shells

Loaded shells with ham and cheese served with mixed salad leaves and BBQ or sour cream dip.

Cheese and Onion Potato Shells (v)

Loaded shells with onion and cheese served with mixed salad leaves and BBQ or sour cream dip.

House Specialities

Patatas Yemistes

Potato shells filled with minced beef, bacon and feta cheese topped with a creamy mornay sauce, served with stir-fried vegetables and egg noodles in a sweet chilli sauce.

Chicken Afelia

Chargrilled chicken breast served on a sizzling skillet with mixed peppers, onions and mushrooms coated in a choice of a tomato or creamy garlic sauce, served with a choice of potatoes.

Papoutsakia

Aubergine stuffed with minced beef, onion, garlic and mixed herbs, topped with a creamy mornay sauce, served with mixed salad leaves and garlic bread.

Pasta Al forno

Penne pasta coated in beef Bolognese sauce with mushrooms, bacon and topped with melted cheese, served with garlic bread.

Beef Stiffado

Tender pieces of beef, slow-cooked in a red wine, onion, tomato and cinnamon sauce, served on a bed of rice.

Mains

For all of our dishes we have suggested the accompaniments which we think work best, but if you would prefer something else instead, please ask one of our friendly members of staff when you place your order

Ham, Egg and Chips

Hand carved Wiltshire ham, served with two free range fried eggs and chips.

Chicken Tikka Masala

Tender pieces of chicken in a mild masala sauce, served with rice, a poppadum and mango chutney.

Aubergine Parmigiana (v)

Slices of aubergine layered with mozzarella and a rich tomato sauce topped with a golden crumb, served with garlic bread and a side salad.

Lasagne

Made to our own recipe, layers of pasta and beef Bolognese sauce topped with a creamy mornay sauce and melted cheese, served with garlic bread and a side salad.

Creole Chicken

A chicken breast smothered in a mildly spiced cheesy tomato sauce with red and green peppers and a hint of coriander, served with chips, corn on the cob and coleslaw.

British Beef and Pedigree Ale Pie

One of the finest pies around! A deep-filled, shortcrust pastry pie oozing with slow-cooked, tender chunks of British beef in Marston's Pedigree Ale gravy, served with new potatoes and seasonal vegetables.

Chicken Melt

A chicken breast topped with bacon and melted Cheddar cheese, served with a jacket potato and a side salad.

Cauliflower Cheese Tart (v)

A crisp pastry case packed with tasty cauliflower florets in a rich, creamy mature Cheddar cheese sauce, served with new potatoes and a side salad.

Chicken and Crispy Bacon Salad

Chicken breast and crispy bacon on a bed of mixed leaves, tomatoes, cucumber, onion, and mixed peppers with crunchy croutons, ask for today's choice of dressing.

£3.25

£7.50

£4.50

£4.35

£4.50

£3.95

£4.75

£4.50

£4.50

£9.50

£9.95

£9.95

£8.95

£10.50

£7.25

£9.20

£8.75

£8.20

£9.25

£8.95

£9.75

£8.50

£8.50

FOLLY FAMOUS CARVERY

Our roasts are served with Yorkshire pudding, new and roast potatoes and seasonal vegetables.

£8.15

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Fish

Beer Battered Fish and Chips

A large haddock fillet, battered in house by our chef in a Marston's beer batter and then deep-fried until golden and crispy, served with chips, a choice of garden or mushy peas and tartare sauce.

£8.95

Golden Breadcr Scampi

Crispy, golden wholetails of scampi, served with chips, garden peas and tartare sauce.

£8.25

Salmon Fillet

Poached and served with a light and creamy lime hollandaise sauce, served with seasonal vegetables.

£9.95

From the Grill

All our grills are served with half a grilled tomato, a flat mushroom, garden peas and chips unless stated otherwise

10oz Rib Eye Steak

£12.95

8oz Rump Steak

£9.95

8oz Sirloin Steak

£11.30

10oz Gammon Steak

Simply grilled and topped with a free range fried egg and pineapple, served with chips and peas.

£9.20

Surf and Turf

8oz rump and scampi.

£12.95

Steak and Ribs

8oz rump and a half rack of ribs.

£12.95

20oz Mixed Grill

A 4oz rump steak cooked to your liking with a 6oz gammon steak, pork chop and Cumberland sausage. Not for the faint-hearted.

£14.30

To top it all..

Peppercorn Sauce (v) or Diane Sauce (v)

Ask for today's further choices

£1.55

SPECIALS BOARD

Look out for our daily Specials Board, you'll find we've always something fresh and seasonal on offer

Side Orders

Chips (v)

£1.75

Bread and Butter (v)

£1.35

Garlic Bread (v)

£1.60

Cheesy Garlic Bread (v)

£1.95

Salad Bowl (v)

£1.95

Coleslaw (v)

£2.15

Battered Onion Rings (v)

£1.50

Seasonal Vegetables (v)

£2.25

Sautéed Flat Mushrooms (v)

£1.85

Corn on the Cob (v)

£1.95

Spicy Potato Wedges (v)

£2.15

Desserts

Chocolate Indulgence Sundae

Marshfield Farm white chocolate and honeycomb and chocolate heaven ice creams topped with whipped cream, chopped nuts and chocolate flakes and drizzled with chocolate sauce.

£4.10

Toffee, Sultana and Clotted Cream Pudding

Toffee flavoured sponge topped with plump sweet sultanas and a rich toffee and clotted cream sauce.

£3.95

Profiterole and Caramel Cheesecake

A buttery biscuit base, with a creamy vanilla cheesecake topped with profiteroles and caramel sauce.

£4.40

Melt in the Middle Chocolate Pudding

A rich chocolate pudding with a melting heart, especially delicious with chocolate ice cream.

£4.40

Apple and Blackcurrant Crumble

Traditional, hot and hearty fruit crumble best served with lashings of hot custard.

£3.95

Raspberry and Belgian White Chocolate Frangipane Tart

Sweet pastry case, raspberry compote, whole raspberries and warm almond frangipane, simply baked and glazed.

£4.40

Apple Pie

A slice of our deep dish Bramley apple pie served hot or cold.

£3.95

Simply Delicious

Choose any three scoops of our Marshfield Farm ice creams and sorbets.

£3.25

Please ask a member of staff for our range of hot drinks on offer

(v) Suitable for vegetarians or vegetarian option available. 1oz = 28.3g. All weights are approximate prior to cooking.

We regret we cannot guarantee that any of our products are free from nuts or nut derivatives.

Dishes with fish may contain bones.

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