

Signature Cocktails

Amaretti & Pineapple Sour (non-alcoholic): Lyre's Amaretti shaken with pineapple & passionfruit for our delicious take on a tiki-style cocktail	£6.50
Strawberry & Basil Smash (non-alcoholic): Fresh strawberry, basil & lemon expertly balanced and mixed with soda. Simple, yet stunning	£6.50
Hibiscus & Rose (non-alcoholic): Hibiscus-infused Lyre's London Dry Spirit mixed with rose and lemon for a wonderful take on a floral sour	£6.50
Apple & Rhubarb Lemonade (non-alcoholic): Cloudy apple juice & rhubarb syrup paired with lemon & soda for a refreshing & seasonal homemade lemonade	£6.50
'Shaping The World' (Antony Gormley): Element 29 Vodka and fig liqueur combined with festive spiced syrup, lemon & a homemade blackberry & plum puree delivers an autumnal delight ^{GF} ^{SF}	£10.00
'If I May' (A. A. Milne): Spiced Pear Liqueur partnered fantastically with Limoncello, with the addition of fresh lemon and ginger syrup makes for a divine drink ^{SF}	£10.00
'History of Time' (Stephen Hawking): A twist on a whiskey champagne cocktail sees Glenmorangie whiskey partner with Pierre Gerbais Champagne, honey & angostura bitters, topped with a whiskey and honey foam ^{SF}	£12.00
'Theatre of Imagination' (After Quentin Blake's book): Our fantastic house gin, Linden Leaf 8, expertly mixed with a homemade chamomile syrup, blackcurrant liqueur, fresh sage, lemon and plum bitters. Whimsically served in a glass teacup with a positive note for the day ^{SF}	£10.00
'Life on Earth' (David Attenborough): A fine balance of Element 29 Vodka, banana syrup and honey-infused vermouth, topped with a hand-drawn bee designed by Gabie, our bar supervisor ^{SF}	£10.00
'The Day-Dream' (Alfred Tennyson): The first ever cocktail created in The Folio Bar & Kitchen. A refreshing Tom-Collins inspired cocktail mixing Linden Leaf 8 Gin, rhubarb syrup, lime, strawberry and soda ^{SF}	£10.00
'The Enigma' (After Alan Turing's biography): Our sustainable Toti Dark and White Rums are perfectly combined with pineapple, passion-fruit, tiki bitters and a spray of absinth ^{SF}	£10.00
'Origin of Species' (Charles Darwin): Created by our bartender Marta, who partnered Remy Martin VSOP with fig liqueur, homemade cassia syrup and lemon for a sweet and delicious tippie ^{SF}	£10.00
'Age of Wonder' (Richard Holmes): Inspired by our childhood memories of devouring a home-baked apple crumble. This cocktail deliciously combines Calvados with caramel and apple ^{SF}	£10.00

Menu may change depending on seasonality.

Please inform your server should you have any allergies or intolerances we need to be aware of.

We cannot guarantee the absence of all allergens in our dishes. We want you to enjoy your Hamburger just the way you like it.

However, the Food Standards Agency has asked us to point out that undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness.

A discretionary service charge of 10% will be added to your bill.

VAT is included at the current rate.

Sparkling wine is served by the glass 125ml.

The
FOLIO
Bar & Kitchen
Cambridge

Dinner Menu



Starters & Salads

- V **Grilled Pumpkin:** rocket leaves, Beauvale cheese, toasted almonds, curry vinaigrette ^{N MK SF Mu} **£9.00**
- V **Orange & Ginger Braised Chicory:** toasted walnuts, spicy Chantenay carrots, Jerusalem artichoke crisps ^N **£9.00**
- V **Burrata:** heritage tomatoes, pear, fried artichoke, pesto, Modena reduction ^{MK SF GN} **£10.50**
- Scallops & Squash:** seared scallops, butternut squash puree, chorizo, herb dust, chorizo oil ^{M MK G} **£14.50**
- V **The Scholar's Bowl:** faro, kale, mushroom, squash, aromatic broth ^{G Cl S} **£12.00**
- Smoked Salmon & Avocado:** Forman & Son cured smoked salmon & avocado crab salad, miso dressing ^{Cr F S G SS} **£12.50**
- V **Soup of the Day** *(ask your server about allergens)* **£6.50**

The Folio's Tapas

- V **Marinated Mixed Olives** ^{SS} **£5.50**
- V **The Fellows House Roasted Mixed Nuts** ^N **£5.50**
- V **Chickpea Bonbons,** beetroot hummus, pea tendrils and tahini dressing ^{SS G MK} **£7.50**
- Breaded Whitebait,** lemon caper remoulade ^{G E F MK SF Mu} **£8.00**
- Fried Lincolnshire Poacher***, caramelised onion relish ^{MK G E SF} **£8.00**
- V **Light Tempura Stem Broccoli,** orange chilli sauce ^{G S SF} **£8.50**
- Charred Sprouts,** smoked speck ham, pumpkin seeds, creamy ranch dressing ^{MK E} **£7.50**
- V **Tofish Beer Battered Bites,** vegan spicy tartar sauce ^{S G SF Mu} **£8.50**
- V **Garlic Flatbread** ^{MK G} **£4.50**
Add cheese ^{MK} **£1.00**

Mains

- Fish & Risotto:** pan seared catch of the day, spelt risotto, roasted Brussel sprouts, beet beurre blanc ^{F MK SF G} **market price**
- Squash Carbonara:** traditional carbonara with strozzapreti pasta, roasted butternut squash, smoked bacon ^{MK G E} **£14.50**
- V **Romanesco:** baked Romanesco, lentil & white bean cassoulet, roasted pepper tapenade ^{S G SS} **£15.00**
- V **Gnocchi & Burrata:** sautéed gnocchi in roasted tomato sauce, wild mushrooms, rocket, fresh burrata, aged balsamic reduction ^{G E MK SF} **£15.50**
- Beef Fillet:** prime aged fillet of beef, roasted parsnips, baked Roscoff onion, truffled mash, peppercorn sauce ^{MK SF} **£29.50**
- Rump of Lamb:** sous vide rump of lamb, vegetable and spice couscous, carrots, lamb jus and charred tomato & mint ^{SF G} **£29.50**
- Butcher's Choice of the Day:** ask your server about cut & garnish ^(ask your server about allergens) **market price**
- Suffolk Breast of Duck:** spiced braised red cabbage, green beans, herb potatoes, orange ^{SF} **£24.00**
- V **Seared Tofu:** marinated seared tofu, served with coriander crushed potatoes and zingy slaw ^{G S Mu} **£15.00**
- Corn-fed Chicken:** corn-fed chicken supreme, served with black and white quinoa, apricots, dates, spicy steamed broccoli **£16.50**

Sides

- V **Wilted Greens** **£4.50**
- V **Sautéed Potatoes** **£4.50**
- V **French Fries** ^{G*} **£4.50**
- V **Sweet Potato Fries with Rosemary and Smoked Salt** ^{G*} **£4.50**
- V **Roasted Heritage Carrots and Rose Harissa** **£4.50**
- V **Mixed Leaves Salad** **£3.50**
- V **Truffled Mashed Potato** ^{MK} **£5.50**
- V **Cauliflower and Oglesfield Cheese** ^{MK G} **£5.50**

The Folio's Classics

- The Fellows Fish & Chips:** pale ale beer and nori spiced battered Atlantic cod, minted mushy peas, crunchy chips, home-made tartar sauce ^{F G SF Mu E} **£14.00**
- V **The Fellows Tofish & Chips:** pale ale beer and nori spiced battered tofu, minted mushy peas, crunchy chips, home-made vegan spicy tartar sauce ^{G SF S Mu} **£14.00**
- V **Herbivorous Fellows Burger:** quinoa, lentil and sweet potato patty, caramelised onion relish, lettuce, tomato, avocado, vegan cheddar served on burger roll, served with French fries ^{G SS SF S} **£14.00**
- The Fellows Burger:** Hertfordshire Beef patty, mature-aged cheddar, avocado, lettuce, caramelised onion relish, roasted tomatoes served on a brioche burger roll, served with French fries ^{G MK E SF SS*} **£17.50**
- The Fellows Caesar:** kale, romaine lettuce, sourdough croutons, fried capers ^G **£9.00**
 Choice of Caesar dressing *(non-vegetarian)* ^{MK E Mu F} or vegan dressing ^{S Mu}
Add Grilled Chicken **£3.00**
Add Grilled Tofu ^S **£3.00**
Add Smoked Salmon ^F **£4.00**
- The Fellows Pie:** served with mixed leaves salad, sautéed potatoes, or French fries ^{G E (ask your server about allergens)} **£15.00**

Allergens

SF Sulphites	P Peanuts
N Nuts	M Molluscs
F Fish	Cl Celery
MK Dairy	Cr Crustaceans
E Egg	L Lupin
S Soya	Mu Mustard
G Gluten	SS Sesame Seeds
G* Can be made without gluten	
SS* Occasionally contains Sesame Seeds	

Most dishes can be made vegetarian or vegan. Ask your server.
 * Animal rennet is used in the making of the Lincolnshire Poacher, making it not suitable for Vegetarians.
 Gluten-free pasta and burger buns are available on request.

- V Vegetarian
- V Vegan

