

## Desserts

- ⓪ **Warm Brownie:** Chocolate brownie, choice of ice cream <sup>E, G, D</sup> £7.50
- ⓪ **Crumble:** Apple Crumble, vanilla custard <sup>G, N</sup> £8.50
- ⓪ **Carrot cake:** Nut and coconut crumble <sup>G, E, N, S</sup> £8.50
- ⓪ **Bitter Chocolate Tart:** Mixed berry compote and local Millow Hill vanilla Ice cream <sup>E, G, D</sup> £8.50
- Christmas Pudding:** Toffee brandy custard, local Millow Hill vanilla ice cream <sup>E, G, D</sup> £8.50
- Cheese:** British cheese board, pear chutney, crackers <sup>G, D, SF</sup> £13.50
- ⓪ **Ice cream & Sorbet Selection: (3 scoops)** <sup>D, E, N, S</sup> £6.50  
Home Selection (please ask your server)

\* Vegan Brownie and Vegan Carrot Cake available \*

- ❖ 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.
- ❖ All our burgers are served well-done
- ❖ 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.

## Wine Pairing & Sommelier Choices

- Cuvée Réserve, Champagne Pierre Gerbais - Champagne, France** £13.50  
This sparkling wine is a perfect pairing for your light dishes, starters and any of our plant based options.
- Henri Nordoc Chardonnay, Vin de Pays d'Oc - Languedoc, France** £13.50  
With aromas of ripe pears and melon. Light smooth and refreshing finish. Great pairing to Fellows Caesar Salad and Burrata.
- Terre Rouge Malbec, Château du Cèdre - South West France** £8.00  
With ripe dark fruits as main characteristic, this wine shows great balance and a perfect pairing to any of our Folio's Grill selection
- Pinot Noir, Petit Clos - Marlborough, New Zealand** £11.50  
Exuberant and densely concentrated, the lively palate has notes of cherry liqueur and macerated plums which are all bound together with firm, textural tannins, making it a perfect pairing for our Turkey and Cod.
- Real Kombucha Dry Dragon** £6.00  
A perfect non-alcoholic alternative to white wine and an impressive pairing with our Roasted Romanesco or any of our Heart of Folio starters.

The  
**FOLIO**  
Bar & Kitchen  
Cambridge

*Dinner Menu*



## Starters & Salads

✓ <b>Soup:</b> Roasted Vine Tomato	£7.50
<b>Smoked Salmon:</b> Tian of oak smoked & hot smoked salmon, chive potato salad, citrus crème fraiche, Lilliput capers <sup>E, F, D</sup>	£13.50
<b>Scallops:</b> Tarragon and lime scallops, chorizo, carrot and soy remoulade <sup>G, M, S</sup>	£15.50
✓ <b>Soup:</b> Carrot, ginger & parsnip velouté, parsnip crisps, fine herb oil	£7.50
✓ <b>Focaccia:</b> Freshly baked home-made focaccia, olive oil and aged balsamic <sup>G, SF</sup>	£7.50
<b>Croquette:</b> Serrano ham & cheese croquette, piccalilli dressing <sup>G, E, D, Mu, S, SF</sup>	£8.50
✓ <b>Halloumi:</b> Grilled halloumi, cucumber, melon, tomatoes, mint pesto <sup>D, SF</sup>	£8.50
<b>Terrine:</b> Ham hock & smoked chicken terrine, apple & plum chutney, onion bread <sup>G, Mu, SF</sup>	£11.50
✓ <b>Burrata:</b> Grilled pears, heritage tomatoes, rocket, fresh basil, and aged balsamic reduction <sup>D, SF</sup>	£11.00

## The Folio's Grill

<b>8 oz Himalayan salt aged Fillet steak</b> <sup>G</sup>	£35.00
<b>10 oz ale and mustard marinated Pork T bone</b> <sup>G</sup>	£19.00
<b>8 oz Cajun spiced corn-fed chicken breast</b> <sup>G</sup>	£18.00

All served with fries, vine-on tomatoes & portobello mushroom

### Choice of sauce

Café de Paris Butter <sup>D</sup> \* Peppercorn Sauce <sup>D</sup> \* Red Wine Jus <sup>SF</sup>

### Surf & Turf (supplement)

Seared Scallops & Grilled King Prawn <sup>M, Cr</sup>	£7.50
Seared Scallop <sup>M</sup>	£4.50
Grilled King Prawn <sup>Cr</sup>	£4.50

## Mains

<b>Brisket:</b> Pressed slow cooked beef brisket, Brussel sprouts and bacon, black truffle honey glazed parsnips, fondant potatoes, red wine jus <sup>G, Mu, SF</sup>	£29.00
✓ <b>Seared Tofu Steak:</b> Marinated seared tofu, served with coriander crushed potatoes and zingy slaw <sup>S, Mu</sup>	£16.50
<b>Turkey:</b> Turkey paupiette, cranberry & chestnut stuffing, pig in blanket, goose fat roast potatoes, rosemary jus <sup>G, E, D, SF</sup>	£26.00
<b>Cod:</b> Dill crusted cod loin, roasted new potatoes, squash, kale, baby leeks and lemon beurre blanc <sup>G, E, D, SF</sup>	£24.00
✓ <b>Gnocchi &amp; Burrata:</b> Sautéed gnocchi in roasted tomato sauce, sweet peppers, rocket, fresh burrata, aged balsamic reduction <sup>G, E, D, SF</sup>	£18.50
<b>Pork Belly:</b> Beer and soy roasted pork belly, black pudding, baked apple puree <sup>G, E, S</sup>	£24.00
<b>Lamb:</b> Dijon mustard & herb, Lamb rack, lamb shoulder croquette, charred spiced aubergine <sup>G, E, Mu, SF</sup>	£32.00
✓ <b>Chermoula Squash:</b> Roasted squash and heritage carrots, edamame beans and apricot quinoa, crispy kale, toasted seeds and asparagus & green pea velouté <sup>S, SS</sup>	£16.50
<b>Corn-fed Chicken:</b> Pan-fried corn-fed chicken supreme, steam broccoli, tarragon mushroom cream sauce <sup>D</sup>	£18.50
✓ <b>Plant Wellington:</b> Oven roasted, borlotti bean & Romanesco wellington, cider roasted roscoff onion, sundried tomato & fennel puree <sup>G, N</sup>	£16.50
✓ <b>Cottage Cheese Steak:</b> Roasted cottage cheese, zaatar & red pesto, fondant potato, asparagus, red pepper beurre blanc <sup>D, SS</sup>	£16.50

## Sides

<b>Fine beans, shallots and smoked bacon</b>	£4.50
✓ <b>Roasted baby carrots and gremolata</b>	£4.50
✓ <b>Tender stem broccoli, Wharfe valley lemon rapeseed oil</b>	£4.50
✓ <b>Skin on fries</b> <sup>G</sup>	£4.50
✓ <b>Sweet potato fries</b> <sup>G</sup>	£4.50
✓ <b>Mixed Autumn leaf salad</b>	£4.50

## The Folio's Classics

✓ <b>The Fellows Tofish &amp; Chips:</b> Pale ale beer and nori spiced battered tofu, garden peas, crunchy chips, home-made vegan spicy tartar sauce <sup>G, Mu, S, SF</sup>	£16.50
<b>The Fellows Fish &amp; Chips:</b> Pale ale beer and nori spiced battered Atlantic cod, garden peas, crunchy chips, homemade tartar sauce <sup>G, F, E, Mu, SF</sup>	£16.50
<b>The Fellows Chicken Burger:</b> Korean fried chicken burger, kimchi, gem lettuce, gochujang mayo, pretzel bun <sup>G, D, E, Mu, SS, S, SF</sup>	£16.50
<b>The Fellows Beef Burger:</b> Aberdeen Angus beef burger, cheddar, gem lettuce, tomato, truffle mayonnaise, pretzel bun <sup>G, D, E, Mu</sup>	£18.50
✓ <b>The Fellows Plant Burger:</b> Plant-based Pattie, cheddar, sumac onion, guacamole, brioche bun <sup>D, G, Mu</sup>	£14.50
✓ <b>The Fellows Caesar:</b> Romaine lettuce, sourdough croutons, fried capers <sup>G</sup> Choice of Caesar dressing ( <i>non-vegetarian</i> ) <sup>D, E, Mu, F</sup> or vegan dressing <sup>S, Mu</sup> Add Grilled Chicken £4.50 Add Grilled Cottage Cheese <sup>D</sup> £4.00 Add Smoked Salmon <sup>F</sup> £4.50	£10.50

## Allergens

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

Most dishes can be made vegetarian or vegan. Ask your server.  
Gluten-free pasta and burger buns are available on request.

✓ Vegetarian

✓ Vegan

