

## Desserts

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

- ❖ 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 Trout and Bean Risotto.
- Real Kombucha Dry Dragon** £6.00  
A perfect non-alcoholic alternative to white wine and an impressive pairing with our Cottage Cheese Steak or Tofu Prawns Cocktail.

The  
**FOLIO**  
Bar & Kitchen  
Cambridge

*Dinner Menu*



## Starters & Salads

✓ <b>Soup:</b> Roasted Vine Tomato <sup>Cr</sup>	£7.50
✓ <b>Covert:</b> Freshly baked bread selection, aged balsamic, roasted peppers, Gran Padano wheel carvings <sup>E, D, G, S, SF</sup>	£8.50
<b>Scallops:</b> Pan fried scallops, lobster bisque, fried sage <sup>G, D, M, S, Cr</sup>	£15.50
✓ <b>Hummus:</b> Hummus, harissa cauliflower, muhammara and flat bread <sup>SS, G</sup>	£7.50
<b>Parfait:</b> Chicken liver parfait, spiced apple chutney, toasted brioche <sup>G, SF, E</sup>	£7.50
<b>Croquette:</b> Serrano ham & cheese croquette, piccalilli dressing <sup>G, E, D, Mu, S, SF</sup>	£8.50
✓ <b>Tofu Prawn Cocktail:</b> Vegan Marie Rose, green apple and gem lettuce <sup>S, Mu</sup>	£9.50
<b>Chicken Wings:</b> Crispy chicken wings, gochujang chilli, blue cheese sauce <sup>D, E, SS, S, SF</sup>	£10.50
✓ <b>Burrata:</b> Grilled pears, heritage tomatoes, rocket, fresh basil, and aged balsamic reduction <sup>D, SF</sup>	£11.00
<b>Cray Fish:</b> Marie Rose dressing, gem lettuce, green apples and toasted sour dough bread <sup>Cr, E, G</sup>	£13.50
✓ <b>Halloumi:</b> Grilled halloumi, cucumber, melon, tomatoes, mint pesto <sup>D, SF</sup>	£8.50

## The Folio's Grill

<b>8 oz Himalayan salt aged Fillet steak</b> <sup>G, SF</sup>	£35.00
<b>10 oz Aged Rib eye steak</b> <sup>G, SF</sup>	£38.00
<b>10 oz Ale and mustard marinated Pork T Bone</b> <sup>G, Mu, SF</sup>	£19.00
<b>Whole poussin cajun spiced</b> <sup>G, SF</sup>	£25.00
<b>King Tiger Prawn</b> <sup>Cr</sup>	£30.00
All served with fries, vine-on tomatoes & portobello mushroom	
<b>Choice of sauce</b>	
Café de Paris Butter <sup>D</sup> * Peppercorn Sauce <sup>D, SF</sup> * Red Wine Jus <sup>SF</sup>	
<b>Surf &amp; Turf (supplement)</b>	
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>Beef Cheeks:</b> Gnocchi, braised beef cheeks, crispy kale <sup>G, 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>Bean Risotto:</b> Tender steam broccoli and Edame bean risotto, winter vegetable tian, roasted seeds <sup>SF, Cl</sup>	£16.50
✓ <b>Gnocchi &amp; Burrata:</b> Sautéed gnocchi in roasted tomato sauce, sweet peppers, rocket, fresh burrata, aged balsamic reduction <sup>G, D, SF</sup>	£18.50
<b>Pork Belly:</b> Beer and soy roasted pork belly, black pudding, baked apple puree <sup>G, E, S, Mu, SF</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>Trout:</b> Pan fried trout, citrus fennel, artichoke, butter bean and chorizo ragout <sup>F, M, SF</sup>	£24.00
<b>Corn-fed Chicken:</b> Pan-fried corn-fed chicken supreme, pancetta, black garlic, wild mushroom and miso cauliflower <sup>S, SS, D, SF</sup>	£18.50
✓ <b>Cottage Cheese Steak:</b> Roasted cottage cheese, zaatar & red pesto, fondant potato, asparagus, red pepper beurre blanc <sup>D, SS, SF</sup>	£16.50
✓ <b>Cauliflower Steak:</b> Grilled cauliflower, artichoke and butter bean ragout, chimichurri dressing <sup>Cl</sup>	£16.50

## Sides

✓ <b>Pan fried gem lettuce, dukka spices, fried onion and tahini</b> <sup>Cl</sup>	£4.50
<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>Seasonal mixed 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, SF</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>	£10.50
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

## 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

