

Desserts

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



Artisan Bread & More

- ▼ **Covert:** Bread selection, aged balsamic, marinated olives, Gran Padano wheel carvings ^{E, D, G, S, SF} **£8.50**
- ✓ **Artisan Bread:** Artisan bread selection, olive oil & aged balsamic **£4.50**
- ✓ **Zaatar Olives:** Zaatar marinated olives, caperberries, **£7.50**

Starters & Salads

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

The Folio's Grill

- 8 oz Himalayan salt aged Fillet steak** ^{G, SF} **£35.00**
- 10 oz Aged Rib eye steak** ^{G, SF} **£38.00**
- 10 oz Ale and mustard marinated Pork cutlet** ^{G, Mu, SF} **£19.00**
- Cajun spiced chicken breast** ^{G, SF} **£25.00**

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

Choice of sauce

Café de Paris Butter ^D * Peppercorn Sauce ^{D, SF} * Red Wine Jus ^{SF}

- Surf & Turf (supplement):** Seared Scallop ^M **£4.50**

Mains

- Beef Cheeks:** Gnocchi, braised beef cheeks, crispy kale ^{G, SF} **£29.00**
- ✓ **Seared Tofu Steak:** Marinated seared tofu, served with coriander crushed potatoes and zingy slaw ^{S, Mu} **£16.50**
- ✓ **Bean Risotto:** Tender steam broccoli and Edame bean risotto, winter vegetable tian, roasted seeds ^{SF, Cl} **£16.50**
- ▼ **Gnocchi & Burrata:** Sautéed gnocchi in roasted tomato sauce, sweet peppers, rocket, fresh burrata, aged balsamic reduction ^{G, D, SF} **£18.50**
- Pork Belly:** Beer and soy roasted pork belly, black pudding, baked apple puree ^{G, E, S, Mu, SF} **£24.00**
- Lamb:** Dijon mustard & herb Lamb rack, lamb shoulder croquette, charred spiced aubergine ^{G, E, Mu, SF} **£32.00**
- Trout:** Pan fried trout, citrus fennel, artichoke, butter bean and chorizo ragout ^{F, M, SF} **£24.00**
- Corn-fed Chicken:** Pan-fried corn-fed chicken supreme, pancetta, black garlic, wild mushroom and miso cauliflower ^{S, SS, D, SF} **£18.50**
- ▼ **Cottage Cheese Steak:** Roasted cottage cheese, zaatar & red pesto, fondant potato, asparagus, red pepper beurre blanc ^{D, SS, SF} **£16.50**
- ✓ **Cauliflower Steak:** Grilled cauliflower, artichoke and butter bean ragout, chimichurri dressing ^{Cl} **£16.50**

Sides

- ✓ **Pan fried gem lettuce, dukka spices, fried onion and tahini** ^{Cl} **£4.50**
- Fine beans, shallots and smoked bacon** **£4.50**
- ✓ **Roasted baby carrots and gremolata** **£4.50**
- ✓ **Tender stem broccoli, Wharfe valley lemon rapeseed oil** **£4.50**
- ✓ **Skin on fries** ^G **£4.50**
- ✓ **Sweet potato fries** ^G **£4.50**
- ✓ **Seasonal mixed leaf salad** **£4.50**

The Folio's Classics

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

Allergens

SF	Sulphites	P	Peanuts
N	Nuts	M	Molluscs
F	Fish	Cl	Celery
D	Dairy	Cr	Crustaceans
E	Egg	L	Lupin
S	Soya	Mu	Mustard
G	Gluten	SS	Sesame Seeds
G*	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**