

## Desserts

- ▼ **Warm Brownie:** Chocolate brownie, choice of ice cream <sup>G, D</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.
- Real Kombucha Dry Dragon** £6.00  
A perfect non-alcoholic alternative to white wine.

The  
**FOLIO**  
Bar & Kitchen  
Cambridge

*Dinner Menu*



## Artisan Bread & More

- Covert:** Bread selection, aged balsamic, marinated olives, Gran Padano wheel carvings <sup>E, D, G, S, SF</sup> £8.50
- ✓ **Artisan Bread:** Artisan bread selection, olive oil & aged balsamic <sup>S, G</sup> £4.50
- ✓ **Zaatar Olives:** Zaatar marinated olives, caperberries, cornichons, borettane onions <sup>S, SS, SF</sup> £7.50

## Starters & Salads

- ✓ **Soup:** Roasted Vine Tomato <sup>SF</sup> £7.50
- Scallops:** Pan fried scallops, lobster bisque, fried sage <sup>G, D, M, S, Cr</sup> £15.50
- ✓ **Hummus:** Hummus, harissa cauliflower, muhammara and flat bread <sup>SS, G</sup> £7.50
- Parfait:** Chicken liver parfait, spiced apple chutney, toasted brioche <sup>G, SF, E</sup> £7.50
- Croquette:** Serrano ham & cheese croquette, piccalilli dressing <sup>G, E, D, Mu, S, SF</sup> £8.50
- Chicken Wings:** Crispy chicken wings, gochujang chilli, blue cheese sauce <sup>D, E, SS, S, SF</sup> £10.50
- ✓ **Burrata:** Grilled pears, heritage tomatoes, rocket, fresh basil, and aged balsamic reduction <sup>D, SF</sup> £11.00
- ✓ **Halloumi:** Grilled halloumi, cucumber, melon, tomatoes, mint pesto <sup>D, SF</sup> £8.50

## The Folio's Grill

- 10 oz Aged Rib eye steak** £35.00
  - 10 oz Ale and mustard marinated Pork cutlet** <sup>G, Mu, SF</sup> £38.00
  - Cajun spiced chicken breast** £19.00
- All served with fries, vine-on tomatoes & portobello mushroom
- Choice of sauce**  
Café de Paris Butter <sup>D</sup> \* Peppercorn Sauce <sup>D, SF</sup> \* Red Wine Jus <sup>SF</sup>
- Surf & Turf (supplement):** Seared Scallop <sup>M</sup> £4.50

## Mains

- ✓ **Seared Tofu Steak:** Marinated seared tofu, served with coriander crushed potatoes and zingy slaw <sup>S, Mu</sup> £16.50
- ✓ **Gnocchi & Burrata:** Sautéed gnocchi in roasted tomato sauce, sweet peppers, rocket, fresh burrata, aged balsamic reduction <sup>G, D, SF, E</sup> £18.50
- Pork Belly:** Beer and soy roasted pork belly, black pudding, baked apple puree <sup>G, E, S, Mu, SF</sup> £24.00
- Lamb:** Dijon mustard and herb Lamb rack, lamb shoulder croquette, charred spiced aubergine <sup>G, E, Mu, SF</sup> £32.00
- Trout:** Pan fried trout, citrus fennel, artichoke, butter bean and chorizo ragout <sup>F, D, SF</sup> £24.00
- Corn-fed Chicken:** Pan-fried corn-fed chicken supreme, pancetta, black garlic, wild mushroom and miso cauliflower <sup>S, SS, D, SF</sup> £18.50

## Sides

- ✓ **Pan fried gem lettuce, dukka spices, fried onion and tahini** <sup>Cl</sup> £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** <sup>G</sup> £4.50
- ✓ **Sweet potato fries** <sup>G</sup> £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 <sup>G, Mu, S, SF</sup> £16.50
- The Fellows Fish & Chips:** Pale ale beer and nori spiced bettered Atlantic cod, garden peas, crunchy chips, homemade tartar sauce <sup>G, F, E, Mu, SF</sup> £16.50
- The Fellows Chicken Burger:** Korean fried chicken burger, kimchi, gem lettuce, gochujang mayo, pretzel bun <sup>G, D, E, Mu, SS, S, SF</sup> £16.50
- The Fellows Beef Burger:** Aberdeen Angus beef burger, cheddar, gem lettuce, tomato, truffle mayonnaise, pretzel bun <sup>G, D, E, Mu, SF</sup> £18.50
- ✓ **The Fellows Plant Burger:** Plant-based Pattie, vegan cheese, sumac onion, guacamole, brioche bun <sup>S, G, Mu</sup> £14.50
- The Fellows Caesar:** Romaine lettuce, sourdough croutons, fried capers <sup>G</sup> £10.50  
Choice of Caesar dressing (*non-vegetarian*) <sup>D, E, Mu, F</sup> or vegan dressing <sup>S, Mu</sup>  
Add Grilled Chicken £4.50  
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

