

*The*  
**FOLIO**  
*Bar & Kitchen*  
*Cambridge*

**Starters**

Salmon and beetroot gravlax, pickled cucumber, horseradish crème fraiche, capers

Curried roasted pumpkin and sage soup, toasted sunflower seeds, fine herb oil

Pickled golden beetroot, orange, baked figs, goat curd and pecans

Duck and orange pâté, cider apple chutney, sourdough toast

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**Mains**

Beef bourguignon, BBQ hispi cabbage, heritage carrot, truffle mash

Game pie, caramelised celeriac, cranberry and chestnut crumble, roast root vegetables, brussels sprouts, rosemary jus

Pan fried seabass, lobster cream, roasted new potatoes, asparagus and samphire

Salt baked celeriac steak, teriyaki wild mushroom, asparagus and green pea velouté

Vegan gnocchi, sage butter, roasted aubergine and mozzarella cheese, cider Roscoff onion, fennel, cauliflower puree

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**Desserts**

Earl grey milk chocolate mousse, praline crunch

White chocolate and red velvet cake, served winter berries

Matcha crème brûlée, chia seed tuile

Cappuccino cheesecake tart with chocolate sauce



**SF** Sulphites

**N** Nuts

**F** Fish

**D** Dairy

**E** Egg

**S** Soya

**G** Gluten

**G\*** Can be made without Gluten

**P** Peanuts

**M** Molluscs

**Cl** Celery

**Cr** Crustaceans

**L** Lupin

**Mu** Mustard

**SS** Sesame Seeds

 Vegetarian

 Vegan

*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. A discretionary service charge of 10% will be added to your bill. VAT is included at the current rate.*