

Desserts

Crumble: Apple crumble, vanilla custard <i>PB</i>	£8.50
Carrot cake: Nut and coconut crumble <i>PB</i>	£8.50
Bitter Chocolate Tart: Mixed berry compote and local Millow Hill vanilla ice cream <i>V</i>	£8.50
Pear Frangipane: Pear frangipane tart, clotted cream <i>V</i>	£8.00
Cheese: British cheese board, pear chutney, crackers <i>V</i>	£13.50
Ice cream & Sorbet Selection: (3 scoops) Home selection (please ask your server) <i>PB</i>	£6.50
Seasonal Fruit Salad <i>PB</i>	£5.00
Warm Brownie: Chocolate brownie, choice of ice cream <i>V</i>	£7.50

Dessert Wine & Port (75ml)

Tokaj-Hetszolo Late Harvest Sweet White	£8.00
Pedro Ximenez Triana Sherry	£8.20
Grahams Blend No 5 White Port	£4.00

Wine Pairing & Sommelier Choices

Cuvée Réserve, Champagne Pierre Gerbais - Champagne, France This sparkling wine is a perfect pairing for your light dishes, starters and any of our plant-based options.	£13.50
Henri Nordoc Chardonnay, Vin de Pays d'Oc - Languedoc, France With aromas of ripe pears and melon. Light smooth and refreshing finish. Great pairing to Fellows Caesar Salad and Burrata.	£8.00
Terre Rouge Malbec, Château du Cèdre - South West France With ripe dark fruits as main characteristic, this wine shows great balance and a perfect pairing to any of our Folio's Grill selection.	£8.00
Pinot Noir, Petit Clos - Marlborough, New Zealand 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.	£11.50

The
FOLIO
Bar & Kitchen
Cambridge



Dinner Menu

Starters & Salads

Parmesan onion Soup: Onion soup with cheese shortcrust stick and green herb oil V	£8.00
Scallops: Pan fried scallops, lobster bisque, fried sage	£15.50
Smoked salmon: with salmon pate, cured salmon, sourdough crisp, Greek yogurt dressing and herb oil	£10.50
Chicken Wings: Crispy chicken wings, gochujang chilli, blue cheese sauce	£10.50
Burrata: with heritage tomatoes, rocket, fresh basil, and aged balsamic reduction V	£10.00
Halloumi: Grilled halloumi, cucumber, melon, tomatoes, mint pesto V	£8.50
Hummus: Hummus, harissa cauliflower, muhammara and flat bread V	£7.50
Mixed Olives PB	£4.50

The Folio's Grill

10 oz Aged rib eye steak	£35.00
10 oz Aged Sirloin steak	£33.00
Lamb rack with 2 Bones	£32.50
Cajun spiced chicken breast	£19.00

All served with fries, vine-on tomatoes, and sauté mushrooms, with a sauce of your choice:

Café de Paris Butter

Peppercorn Sauce

Red Wine Jus

Surf & Turf (supplement): Seared Scallop	£4.50
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Mains

Seared Tofu Steak: Marinated seared tofu, served with coriander crushed potatoes and zingy slaw PB	£16.50
Tagliatelle: Tagliatelle pasta with pan fried chicken, tarragon, and wild mushroom cream sauce	£18.50
Beef Lasagna: Beef ragout, mozzarella, bechamel sauce and micro cress	£16.50
Trout: Pan fried trout, citrus fennel, artichoke, butter bean and chorizo ragout	£24.00
Corn-fed Chicken: Pan-fried corn-fed chicken supreme, pancetta, black garlic, wild mushroom, and miso cauliflower	£25.50

Sides

Pan fried gem lettuce, dukka spices, fried onion, and tahini PB	£4.50
Fine beans, shallots, and smoked bacon	£4.50
Roasted baby carrots and gremolata PB	£4.50
Tender stem broccoli, Lemon rapeseed oil PB	£4.50
Skin on fries PB	£4.50
Sweet potato fries PB	£4.50
Seasonal mixed leaf salad PB	£4.50

V Vegetarian
PB Plant Based

Please inform our team members if you have any food allergies or intolerances. A discretionary service charge of 10% will be added to your bill



The Folio's Classics

The Fellows Tofish & Chips: Pale ale beer and nori spiced battered tofu, garden peas, crunchy chips, home-made vegan tartar sauce PB	£16.50
The Fellows Fish & Chips: Pale ale beer and nori spiced battered Atlantic cod, garden peas, crunchy chips, homemade tartar sauce	£16.50
The Fellows Chicken Burger: Korean fried chicken burger, kimchi, gem lettuce, gochujang mayo, brioche bun	£16.50
The Fellows Beef Burger: Aberdeen Angus beef burger, cheddar, gem lettuce, tomato, truffle mayonnaise, brioche bun	£18.50
The Fellows Plant Burger: Plant-based pattie, vegan cheese, sumac onion, guacamole, brioche bun PB	£14.50
The Fellows Caesar: Romaine lettuce, sourdough croutons and fried capers Choice of Caesar dressing (<i>non-vegetarian</i>) <i>or</i> vegan dressing Add Grilled Chicken £4.50 Add Smoked Salmon £4.50	£10.50

Pizza

Classic Pizza Margarita 12"	£13.50
Add toppings:	
Ham or pepperoni or chicken or tuna or crayfish	£2.00
Mushrooms or onions or sweetcorn or olives	£1.00
Extra cheese	£2.50