

## Desserts

<b>Apple Crumble:</b> served with Vegan ice cream or Vegan custard of your choice <i>PB</i>	<b>£8.5</b>
<b>Chocolate Brownie Delight:</b> served with Vegan ice cream <i>PB</i>	<b>£8.5</b>
<b>Lemon Tart:</b> served with fresh seasonal berries <i>V</i>	<b>£8.5</b>
<b>Lava Cake:</b> served with ice cream of your choice <i>V</i>	<b>£9</b>
Selection of Local <b>Ice Cream and Sorbet (3 scoops)</b> <i>PB</i>	<b>£7</b>
<b>Artisan Cheese Board:</b> British cheese, chutney, crackers <i>V</i>	<b>£13.5</b>

## Dessert Wine & Port (75ml)

Tokaj-Hetszolo Late Harvest Sweet White	<b>£8</b>
Pedro Ximenez Triana Sherry	<b>£8.2</b>
Grahams Blend No 5 White Port	<b>£4</b>
Jurancon Sec 2020, Clos Lapeyre, France	<b>£6.5</b>



*If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.*

*A discretionary service charge of 10% will be added to your bill.*

The  
**FOLIO**  
Bar & Kitchen  
Cambridge



**Dinner Menu**

## Starters & Salads

<b>Parmesan Onion Soup:</b> Served with cheese shortcrust stick and green herb oil <b>V</b>	<b>£8.5</b>
<b>Burrata:</b> Served with heritage tomato, rocket, pesto and aged balsamic reduction <b>V</b>	<b>£10</b>
<b>Hummus:</b> Served with Harissa cauliflower, Baba Ghanoush and flat bread <b>PB</b>	<b>£8.5</b>
<b>Roasted Mediterranean Vegetables:</b> Infused in olive oil and garlic, served with Focaccia <b>PB</b>	<b>£10.5</b>
<b>Mac 'N' Cheese:</b> Served with Crayfish	<b>£8.5</b>
<b>Pan Fried Scallops:</b> Served with lentils ragout, pancetta crips and aurora sauce	<b>£12.5</b>
<b>Grilled Camembert:</b> Served with confit garlic and sourdough bread (Share Plate) <b>V</b>	<b>£15</b>
<b>House Salad:</b> Apple, beetroot, kumquat, tomato, cress, and pine nuts dressing <b>PB</b>	<b>£8.5</b>
<b>Mushroom Risotto:</b> Served with Smoked Parmesan <b>V</b>	<b>£8.5</b>

## The Folio's Grill

<b>10 oz Aged Rib Eye Steak</b>	<b>£34</b>
<b>10 oz Aged Sirloin Steak</b>	<b>£32</b>
<b>6 oz Aged Rump Steak</b>	<b>£26</b>
<b>Chicken Breast</b>	<b>£21</b>
<i>All served with fries, vine-on tomatoes, and sauté mushrooms</i>	
Peppercorn Sauce	<b>£4</b>
Diane Sauce	<b>£4</b>
Chimichurri Sauce <b>PB</b>	<b>£4</b>

## Mains

<b>Ratatouille:</b> Roasted Mediterranean vegetables, tomato sauce, served with baguette <b>PB</b>	<b>£15.5</b>
<b>Vegan Wellington:</b> Roasted beetroot, parsnip, broccoli <b>PB</b>	<b>£15.5</b>
<b>Pappardelle:</b> Pasta in chestnut mushroom sauce, served with parmesan <b>V</b> <i>Add Grilled Chicken</i>	<b>£15</b> <b>£5</b>
<b>Cauliflower Steak:</b> Served with tabbouleh salad, roasted pine nuts dressing <b>PB</b>	<b>£16.5</b>
<b>Beef Ragu Lasagne:</b> Beef Ragout, mozzarella, bechamel sauce and micro cress	<b>£17</b>
<b>Pan Fried Salmon:</b> Served with butter beans ragout, crips of pancetta, fennel, and dill salad	<b>£24</b>
<b>Corn-fed Chicken:</b> Served with mash potato, roasted carrots and asparagus and red wine jus	<b>£26</b>
<b>Buttery Lemon Sole:</b> Served with spring onion, asparagus, enoki mushrooms, lemon and butter emulsion	<b>£27</b>
<b>Caesar Salad:</b> Gem lettuce, croutons, parmesan and Caesar dressing <b>V</b> <i>Add Grilled Chicken</i> <i>Add Smoked Salmon</i>	<b>£11</b> <b>£5</b> <b>£5</b>

## Sides

House Fries <b>PB</b>	<b>£5</b>
Truffle and Parmesan House Fries <b>V</b>	<b>£5.5</b>
Sweet Potato House Fries <b>PB</b>	<b>£5</b>
Seasonal Mixed Leaf Salad <b>PB</b>	<b>£5</b>
Roasted Heritage Carrots <b>PB</b>	<b>£5.5</b>
Truffled Broccoli, served with parmesan <b>V</b>	<b>£5.5</b>

**V** Vegetarian  
**PB** Plant based

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## The Folio's Classics

<b>The Fellows Tofish &amp; Chips:</b> Pale ale beer and nori spiced battered tofu, garden peas, house fries, home-made vegan tartar sauce <b>PB</b>	<b>£17</b>
<b>The Fellows Fish &amp; Chips:</b> Pale ale beer and nori spiced battered cod cheeks, garden peas, house fries, homemade tartar sauce	<b>£17</b>
<b>The Fellows Chicken Burger:</b> cheddar, mushroom, onion, sriracha mayo, gem lettuce, tomato, gherkins, brioche bun with house fries	<b>£17.5</b>
<b>The Fellows Beef Burger:</b> cheddar, mushroom, onion, sriracha mayo, gem lettuce, tomato, gherkins, brioche bun with house fries	<b>£18.5</b>
<b>The Fellows Plant Burger:</b> Plant-based patty, vegan truffle mayo, lettuce, tomato, avocado, vegan cheese, brioche bun with house fries <b>PB</b>	<b>£16</b>
<b>The Fellows Salad:</b> Avocado, broccoli, kale, walnuts, cherry tomato, blueberry, sesame seeds, pine nuts vinaigrette <b>PB</b> <i>Add Tofu</i>	<b>£12</b> <b>£5</b>

## Pizza

<b>Classic Pizza Margarita 12" V</b>	<b>£14.5</b>
<b>Add toppings:</b>	
Ham or pepperoni or chicken or tuna or crayfish	<b>£2.5</b>
Mushrooms or onions or sweetcorn or olives <b>V</b>	<b>£2</b>
Extra cheese	<b>£3.5</b>