



The
FOLIO
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Bar & Kitchen
Cambridge



Quote by a Fellow that relates nicely to this menu - Anon



Soft Drinks / Mixers

Fevertree Ginger Ale	£3.75
Fevertree Ginger Beer	£3.75
Fevertree Tonic Water	£3.75
Fevertree Light Tonic	£3.75
Fevertree Mediterranean Tonic	£3.75
Fevertree Soda Water	£3.75
Schwepps Lemonade	£3.5
Coca Cola Classic	£3.5
Diet Coca Cola	£3.5
Coca Cola Zero	£3.5

Hot Drinks

Americano	£3.5
Cappuccino	£3.8
Flat White	£3.7
Latte	£3.8
Single Espresso	£2.8
Single Macchiato	£3.4
Mocha	£4.5
Hot Chocolate	£3.5

Juices

Orange Juice	£3
Apple Juice	£3
Cranberry Juice	£3
Pineapple Juice	£3
Tomato Juice	£3

Loose Leaf Tea

£3.5 per pot

Earl Grey	Rooibos
English Breakfast	White Peony
Jasmine Blossom	Milk Oolong
Masala Chai	Peppermint
Ginger & Lemon	Fruity Berries
Chamomile	Hunan Green

Bubbles

LE CALLE PROSECCO SPUMANTE Extra Dry
Veneto, Italy NV

175ml

£9.5

PIERRE BERTRAND BRUT 1er Cru
Champagne, France NV

£18.5

White

CAL Y CANTO VERDEJO
Castilla-La Mancha, Spain 2023

175ml

£7.50

BELLA MODELLA PINOT GRIGIO
Abruzzo, Italy 2023

£9

ESK VALLEY SAUVIGNON BLANC
Marlborough, New Zealand 2023

£12.5

DOM GAYDA SPHERE CHARDONNAY
Languedoc-Roussillon, France 2022

£10

Rose

CAL Y CANTO BOBAL ROSE
Castilla-La Mancha, Spain 2023

£7.50

Red

CAL Y CANTO TEMPRANILLO MERLOT SYRAH
Castilla-La Mancha, Spain 2023

£7.50

TIERRA DEL REY MERLOT
Central Valley, Chile 2023

£9.50

ECHENOR MALBEC
Mendoza, Argentina 2023

£11

BODEGA NAVAJAS RIOJA RESERVA
Rioja, Spain 2017

£13.5

Our bar menu lists wine by the glass only. Please ask a member of the team to see the full wine selection. If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.



Bar Snacks

Mixed Olives PB	£5.50
Fellows House roasted mixed nuts PB	£5.50
Fellows House salted crisps PB	£4.50
Zaatar tofu bites, vegan tartar, micro herbs PB	£8.00
House Chips	£6.50
<i>Add Pancetta</i>	£2
<i>Add Cheese</i>	£2
Garlic flat bread v	£5.50
<i>add cheese + £1.00</i>	
Chickpea Arancini served with hummus and Tzatziki	£9.50
Chilli cheese toast v	£7
Nachos with guacamole, salsa, cheese, jalapenos and crème fraiche v	£9
Vegan sausage roll PB	£8.00
Grilled Broccoli, seasoned with parmesan	£6.00

V Vegetarian

PB Plant Based

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

We serve all spirits and liqueurs in a measure of 25ml as standard.

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Rum	25ml
Planteray White	£6
Planteray Dark	£6
Koko Kanu Coconut	£6
Discarded Banana	£6
Bumbu	£7
Diplomatico	£7
Foursquare Spiced	£6.5

Tequila & Mezcal	25ml
El Jimador Blanco	£6
Don Julio Anejo	£9
Casamigos Reposado	£10
Casamigos Anejo	£10
Casamigos Blanco	£9.5
Del Maguey Mezcal	£9

Vodka	25ml
Belvedere	£7
Linden Leaf Vanilla Vodka	£6
Ciroc Redberry	£6
Ciroc Pineapple	£6
Singularity Vodka	£6.5
Grey Goose L'Original	£7.5



Whisky

25ml

Irish

Jameson	£6.5
Bushmills 10 Year	£7.5

Japanese

Hibiki Harmony Suntory	£12.5
The Chita Suntory	£9.5

American

Buffalo Trace	£6
Wild Turkey 81 Proof	£6
Woodford Reserve Bourbon	£7
Woodford Reserve Rye	£8
Eagle Rare 10 year	£8

On Tap

Brewboard Ripchord Pale Ale Cambridgeshire, UK, ABV 4.3%	£7.5
Camden Hell Lager London, UK, ABV 4.6%	£7.5
Camden Pale Ale London, UK, ABV 4.0%	£7
Camden Stout London, UK, ABV 4.0%	£7
Menabrea Biella, Italy, ABV 4.8%	£7.5
Stella Artois Leuven, Belgium, ABV 4.6%	£6.5

In the Fridges

Aspall Suffolk Cyder Suffolk, 330ml , ABV 5.5%	£7
Coors Lager US, 330ml, ABV 4.2%	£6
Curious Session IPA England, 330ml, ABV 4.4%	£6
Corona Mexico, 330ml, ABV 4.5%	£6
Estrella Galicia Gluten Free Spain, 330ml, ABV 5.5%	£6

Low alcohol bottles

Pine Trail Pale Ale England, 330ml, ABV 0.5%	£5.5
Menabrea 0% Biella, Italy, ABV 0%	£5.5

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The Academic Journey

Welcome to our cocktail menu.

Just like a University experience, our crafted cocktails will fuel you and take you on a journey.

Some you may already know, and others are entirely unique creations from our team.

Every cocktail embodies sustainability, discovery and the culture of Cambridge University.

Undergraduates

Zero alcohol mocktails based off the classics. The official elixir of all-nighters, library marathons, and academic wizardry.

Postgraduates

Explore each School filled with bespoke signature cocktails curated by our mixologists.

The Fellows

A selection of modern and classic cocktails twisted slightly. See if you can connect each drink name to the piece of art its name was derived from located in The Fellows House.

*Please note these schools are not actual establishments of education, As much as we wish they were!

Single Malt

25ml

Arran 10 Year	£9
Arran 10 Port Cask Finish	£10
Glenmorangie	£7
Glenmorangie 12 year Sherry Cask Finish	£8
Macallan 12 year Double Cask	£12
Macallan 15 year Double Cask	£19
Macallan 18 year Double Cask	£30
The Balvenie 12 year Sweet Toast Of American Oak	£9
The Balvenie 14 year Caribbean Cask	£12

Blended

Johnnie Walker Black Label	£6.5
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Islay

Lagavulin 16 Year	£14
Bowmore 15 Year	£12.5



Gin

Botanist	£6
Cambridge Dry	£6
Chase Seville Orange Gin	£6
Gin Mare	£7
Hendricks	£6.5
Japanese	£9
Monkey 47	£7.5
Malfy Gin Rosa	£6
Puerto de Indias Strawberry	£6
Tanqueray	£6
Linden Leaf	£6

Cognac

Remy Martin VSOP	£7
Remy Martin XO Fine Champagne	£22

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Undergraduates

£7.5 ea.
Mocktails

Raspberry Sour

Tanqueray 0%
Fresh Raspberry
Citrus
Sugar

Paradise

Coco Real
Pineapple
Cream

Minted

Elderflower
Mint
Soda

Espresso Afternoon-tini

Sage Espresso Blend
Lyres Coffee 0%
Caramel

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Postgraduates

£13.5 ea.

School of Culinary Arts

Orange Pavlova

Cointreau
Vanilla Vodka
Pastel Meringue
Cheesecake Syrup

Banana Drop

Discarded Banana Rum
Homemade Chai
Banana
Lime
Pineapple Leaf



School of Molecular Mixology

AU Bubbly

Aperol
Chambord
Lemon
Shimmering
Prosecco



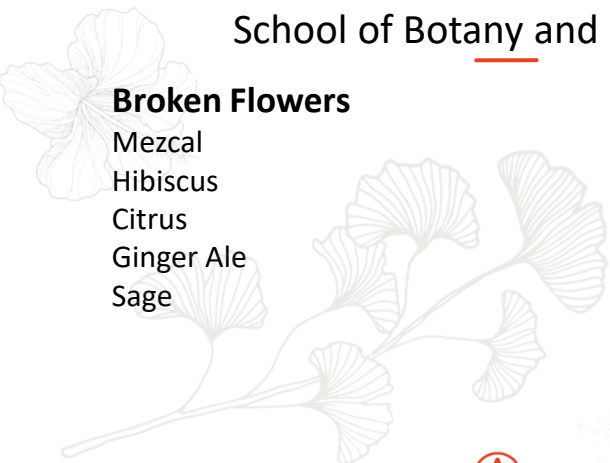
School of Botany and Herbology

Broken Flowers

Mezcal
Hibiscus
Citrus
Ginger Ale
Sage

Saffron Fields

Crème De Mure
Singularity Vodka
Saffron Syrup
Fresh Raspberries
Soda



The Fellows

£13.5 ea.

City Map

Passoa
Vanilla Vodka
Passionfruit
Prosecco

What Defines Us

Vanilla Vodka
Mr Blacks
Sage Espresso Blend
Sugar

Cognac-tive Dream

Remy Martin VSOP
Cointreau
Apple
Pineapple Syrup
Citrus

Chronicles of a King

Plantation Rum
Kings Ginger
Citrus
Orgeat

Galaxy

Plantation Dark Rum
Golden Caramel
Bitters
Popcorn

Newtons Negroni

Manzana Verde
Campari
Cocchi Americano
Vanilla Perfume



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