

# *Folly's signatures menu*

*Fried bread, sage, onion and spelt*

*Gin, orange bitters, sage*

*Monk fish cheeks, paprika and salted lemon*

*Torres Cordillera Sauvignon Blanc  
Elqui Valley, Chile*

*Crispy hen's egg, pancetta and maple syrup*

*Avondale Jonty's Pekin White  
Stellenbosch*

*Lamb saddle, whipped pine nuts and salsa*

*Chateau Lagrange les tours  
France*

*Chocolate, root ginger and milk*

*Espresso Martini*

*AED 350*

*Wine pairing AED 250*

## *Desserts*

*Chocolate, root ginger and milk*

*Rhubarb and custard*

*Hazelnut, vanilla and salted caramel*

*Mandarin, yoghurt and rosemary*

*British cheeses, pear ribbon, date chutney  
and oat crackers (Supplement AED 15)*

***3 courses for AED 250***

*Monkfish cheeks, paprika and salted lemon*

*Crispy hen's egg, pancetta and maple syrup*

*Devon crab, basil and sea weed*

*Whipped goats cheese, pumpernickel and watermelon*

*Fried bread, sage, onion and spelt*

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*Sea bream, broccoli, cockles and lemongrass*

*Sirloin of beef, braised shallots and bone marrow (a)  
(supplement AED 15)*

*Kohlrabi, black garlic, 5 spice and shitake*

*Sole, celtuce, white grape and baby capers*

*Lamb saddle, whipped pine nuts and salsa*

**SIDE DISHES**

*Creamed jacket potatoes*

*Sautéed greens*

*Hand cut chips*

*AED 25*