Folly's signature menu

Fried bread, sage, onion and spelt

Gin, onion, sage

Monk fish tail, paprika and salted lemon Vieux Monde Colombard - Sauvignon 2020 Cotes De Gascogne, France

Crispy hens egg, pancetta and maple syrup

Yalumba, The Y Series Viognier2020 [©] Eden Valley, South Australia

Lamb saddle, whipped pine nuts and salsa

Martin Codax, Cuatro Pasos, Mencia 2020

Bierzo, Spain

Chocolate and milk Espresso Martini

AED 395 Wine pairing AED 295

3 COURSES FOR AED 275

Starters

Duck liver, swede, radish and sumac (a)

Monk fish tail, paprika and salted lemon

Asparagus, Marmite and croutons

Langoustine dumplings, yam and curry leaf

Green peas, crème fraiche wasabi and chervil

Pressed quail, mushroom and tarragon

Devon crab, basil and sea weed

Dried yoghurt, thyme, tomato and honey

Crispy hen's egg, pancetta and maple syrup

Main dishes

Veal cheek, lemon grass, ginger and spring onion

Cod, brown butter, cauliflower, capers and marjoram

Chicken, savoy cabbage, black trumpets and smoked cream

Sirloin of beef, shallots, oxtail and gnocchi (a)

(AED 17 supplement)

Halibut, confit garlic, chicken skin and parsley

Pressed parsnips, dukkah spice, salsify and truffle

Seabass, cockles, celeriac, mustard and apple (a)

(AED 17 supplement)

Lamb saddle, whipped pine nuts and salsa

Beef Wellington for 2 with rib and red wine sauce, buttered spinach and creamed potatoes

(supplement AED 125 per couple; to avoid disappointment, please call and order 24 hours in advance)

Side dishes

Hand cut chips

Wilted greens

Creamed potatoes

AED 30

Desserts

Iced crème brulee with blood orange

Rhubarb and custard

Chocolate and milk

Strawberries and vanilla

Peanut butter, cocoa and caramel

Selection of British cheeses with pear, date chutney and oat cakes (AED 17 supplement)