





## In Room Dining

### Breakfast (6:30am – 10am)

|   |       |
|---|-------|
| Orange, Apple or Grapefruit Juice                                 | £3.25 |
| Filter Coffee   | £2.90 |
| English Breakfast, Peppermint, Earl Grey,                         | £3.20 |
| Green Sencha, Strawberry & Mango Tea                              |       |
| <b>Bakery basket</b> <i>GEN</i> or <b>Bloomer Toast</b> <i>GS</i> | £4.50 |
| with butter & house preserve                                      |       |

### All Day Dining (12:00 – 22:30)

#### Starters & Salads

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|  <b>Grilled Pumpkin:</b> rocket leaves, Beauvale cheese, toasted almonds, curry vinaigrette <i>N MK SF Mu</i> | £9.00  |
|  <b>Burrata:</b> heritage tomatoes, pear, fried artichoke, pesto, Modena reduction <i>MK N SF G</i>          | £9.00  |
|  <b>The Scholar's Bowl:</b> faro, kale, mushroom, squash, aromatic broth <i>G SC I</i>                      | £12.00 |
| <b>Smoked Salmon &amp; Avocado:</b> Forman & Son cured smoked salmon & avocado crab salad, miso dressing <i>F S CR G SS</i>  | £12.50 |
|  <b>Soup of the Day</b> <i>(ask your server about allergens)</i>  | £6.50  |

 **Vegetarian**


 **Vegan**

*Gluten-free pasta is available on request.*

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|--|-------|
|  <b>Apple, Date and Cinnamon Porridge:</b> steel cut oats cooked in oat milk, dates, sliced apple, toasted coconut, cinnamon, maple syrup | £5.75 |
|  <b>Berry Parfait:</b> Mixed berry compote, Greek yogurt, pistachios, honey <i>MKN</i>  | £6.50 |
| <b>Smoked Salmon &amp; Avo:</b> smoked salmon from Forman & Son, avocado, rainbow radish, caper and dill salad on toasted country style bread <i>FG</i>  | £9.50 |

#### The Folio's Classics

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| <b>The Fellows Fish &amp; Chips:</b> pale ale beer and nori spiced battered Atlantic cod, minted mushy peas, crunchy chips, home-made tartar sauce <i>F G SF Mu E</i>  | £14.00 |
|  <b>The Fellows Tofish &amp; Chips:</b> pale ale beer and nori spiced battered tofu, minted mushy peas, crunchy chips, home-made vegan spicy tartar sauce <i>G SF S Mu</i>                                      | £14.00 |
|  <b>Herbivorous Fellows Burger:</b> quinoa, lentil and sweet potato patty, caramelised onion relish, lettuce, tomato, avocado, vegan cheddar served on burger roll, served with French fries <i>G SS SF S</i> | £14.00 |
| <b>The Fellows Burger:</b> Hertfordshire Beef patty, mature-aged cheddar, avocado, lettuce, caramelised onion relish, roasted tomatoes served on a brioche burger roll, served with French fries <i>G MK SF E SS*</i>  | £17.50 |
|  <b>Root Veggie curry:</b> carrot, celeriac, sweet potato, squash curry, served with fragrant orange and ginger scented basmati rice <i>CL Mu</i>   | £12.50 |

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| <b>The Fellows Full English:</b> choice of scrambled, fried or poached local farm hen eggs, smoked back bacon, local pork sausages, masala baked beans, roast herbed tomato, grilled mushroom <i>E G MK SF</i>                                | £9.75 |
|  <b>The Fellows Vegan English:</b> vegan homemade bacon, vegan sausages, wilted greens, masala baked beans, sauteed mushrooms and cherry tomatoes <i>G</i> | £9.75 |

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| <b>The Fellows Pie:</b> served with mixed leaves salad, sautéed potatoes, or French fries <i>GE (ask your server)</i>   | £15.00 |
| <b>The Fellows Caesar:</b> kale, romaine lettuce, sourdough croutons, fried capers <i>G</i><br>Choice of Caesar dressing (non-vegetarian) <i>MKE Mu F</i> or vegan dressing <i>S Mu</i><br>Add Grilled Chicken £3.00<br>Add Grilled Tofu <i>S</i> £3.00<br>Add Smoked Salmon <i>F</i> £4.00 | £9.00  |

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| <b>Squash Carbonara:</b> traditional carbonara with strozzapreti pasta, roasted butternut squash, smoked bacon <i>MK GE</i> | £14.50       |
| <b>Butcher's choice of the day:</b> ask your server about cut and garnish <i>(ask your server about allergens)</i>          | market price |

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|  <b>Seared Tofu:</b> marinated seared tofu, served with coriander crushed potatoes and zingy slaw <i>GS Mu</i> | £15.50 |
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## In Room Dining (cont.)

### All Day Dining (12:00 – 22:30) (cont.)

#### Sides

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| ⓧ Wilted Greens                                    | £4.50 |
| ⓧ Sautéed Potatoes                                 | £4.50 |
| ⓧ French Fries                                     | £4.50 |
| ⓧ Sweet potato fries with rosemary and smoked salt | £4.50 |
| ⓧ Roasted heritage carrots and rose harissa        | £4.50 |
| ⓧ Mixed leaves salad                               | £3.50 |
| ⓧ Truffled mashed potato <sup>MK</sup>             | £5.50 |
| ⓧ Cauliflower and Oglefield Cheese <sup>MK G</sup> | £5.50 |

### Late Night Menu (22:30 – 06:30am)

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| ⓧ Soup of the day <i>(ask your server about allergens)</i>                                    | £6.50 |
| <b>Panini, served with rocket leaves and crisps:</b>  | £9.50 |
| ⓧ - Mozzarella, sundried tomato, and basil pesto <sup>MK G N</sup>                            |       |
| - Firecracker chicken and cheddar <sup>MK G</sup>   |       |
| ⓧ <b>Cheese &amp; Tomato pizza twist</b> <sup>G E MK</sup>                                    | £8.00 |
| served with mixed leaf salad  |       |
| <b>Quiche of the day</b> <sup>G E MK</sup> <i>(ask your server about any other allergens)</i> | £7.00 |
| served with mixed leaf salad  |       |
| ⓧ <b>Heritage Tomato &amp; Rocket Salad</b>   | £7.00 |
| with a lemon dressing   |       |

#### Desserts

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| ⓧ <b>Pear Tarte Tatin</b> , served with Millow Hill Farm vanilla ice cream <sup>G E MK</sup>                        | £6.50 |
| ⓧ <b>Dark chocolate &amp; hazelnut gateau</b> , served with Millow Hill Farm amaretto ice cream <sup>G MK N E</sup> | £7.00 |
| <b>Lavender infused cheesecake</b> , berry coulis <sup>MK G E</sup>   | £6.50 |
| ⓧ <b>Vegan Meringue &amp; caramelised pineapple</b> , served with Millow Hill Farm lemon sorbet <sup>G</sup>        | £6.50 |
| ⓧ <b>Apple and plum crumble</b> , vanilla custard <sup>G N</sup>  | £6.50 |

#### Ice cream & Sorbet Selection:

|                                      |                 |
|--------------------------------------|-----------------|
| Chocolate <sup>MK</sup>              | 1 scoop: £3.00  |
| Vanilla <sup>MK</sup>                | 2 scoops: £5.00 |
| Strawberry <sup>MK</sup>             | 3 scoops: £6.50 |
| Amaretto <sup>MK N</sup>             |                 |
| Mango frozen yogurt <sup>MK</sup>    |                 |
| Lavender frozen yogurt <sup>MK</sup> |                 |
| Passion fruit sorbet                 |                 |
| Raspberry sorbet                     |                 |
| Lemon sorbet                         |                 |

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| ⓧ <b>Local English Cheese selection:</b> four locally sourced English cheeses, served with crackers <sup>MK G SF</sup> | £11.00 |
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#### Allergens

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|---|------------------------|
| <b>SF</b> Sulphites                           | <b>P</b> Peanuts       |
| <b>N</b> Nuts                                 | <b>M</b> Molluscs      |
| <b>F</b> Fish                                 | <b>Cl</b> Celery       |
| <b>MK</b> Dairy                               | <b>Cr</b> Crustaceans  |
| <b>E</b> Egg                                  | <b>L</b> Lupin         |
| <b>S</b> Soya                                 | <b>Mu</b> Mustard      |
| <b>G</b> Gluten                               | <b>SS</b> Sesame Seeds |
| <b>G*</b> Can be made without gluten          |                        |
| <b>SS*</b> Occasionally contains Sesame Seeds |                        |

*Most dishes can be made vegetarian or vegan. Ask your server.  
\* Animal rennet is used in the making of the Lincolnshire Poacher, making it not suitable for Vegetarians.  
Gluten-free pasta and burger buns are available on request.*

- ⓧ Vegetarian
- ⓧ Vegan

