



THE FOLLY

PRESS PACK



Press Information
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THE FOLLY

STEP INTO THE CITY'S SECRET GARDEN

Escape to The Folly, immerse yourself in a world of wonder and relax in this botanically-inspired haven. An eye-catching centre-piece, 8m-high Norwegian Spruce tree trunk, 'grows' from the basement through the floor above to the main bar, plant-pot lampshades and a bee hive-inspired back-bar work together to create a bar and restaurant that instills a sense of the outdoors and nods to all things natural.

The large dining room sees heavy-set wooden bench tables set against contemporary bar stools to create an open-plan feel where guests can watch the theatre of the kitchen and seafood bar. For a little more privacy, the chunky kitchen-style chef's table is ideal for 14 guests. Towards the rear of the first floor, the library snug is great for a quick coffee with friends, where books are read, borrowed and replaced at leisure. Downstairs, three raised private vaults, decorated with free-hand botanical 'graffiti', each have space for 12 to people-watch from above, whilst curvaceous leather booths are great for cocktail sharing.

Turn to the deli or 'potting shed' for foodie delights from Borough Market including Spanish specialities from Brindisa, oils from Danilo Manco of The Olive Oil Mill as well as mustards and pickles from London's oldest butcher shop, Allens of Mayfair. Bursting with freshly made breads, sandwiches and cured meats, the deli is a quick and easy option for those grabbing a bite to have at their desk. The potting shed will also offer freshly cut flowers for those last minute gifts whilst a pop-up element to the space also provides guests with something current, seasonal and fun to explore time and time again, from a hair and make-up boutique one month to a Pop champagne bar the next followed by a cupcake cafe, it will be full of surprises!

Innovative mixology is showcased throughout the cocktail menu, from well-loved classics to house signature concoctions, including a menu of 'skinnies' (at around 100 calories a pop) and a collection of hot cocktails and toddies, some served in retro Thermos flasks. Developed in collaboration with Tom Aske (Fluid Movement), signatures include the Berry Espresso Martini – Kahlua and Chambord raspberry liqueur shaken with a fresh double espresso and garnished with homemade chocolate; or the Warm Spiced Apple Toddy – cognac and calvados shaken with fresh apple juice and a hint of liquorice bitters and mint from just £6.95.

Calorie-counted cocktails on the 'skinny' list are ideal for those who fancy a trim tippie. The Skinny Pistol – Sipsmith gin shaken with King's Ginger and crème de cassis, lifted with agave nectar and an orange twist (99 Kcal); or Warm Skinny Belle – warming Buffalo Trace mixed with cranberries and earl grey tea and a touch of agave nectar (110 Kcal). A selection of punch jars start from £18.95 and serving four make ideal party starters. Ask to see the selection of spirits on the cocktail trolley where your personal bartender is on hand to mix and muddle for you.

A noteworthy wine list offers a variety of vintages from across both new and old worlds and, with over 40 available by the glass, guests are spoilt for choice. Logically listed, and starting from a modest £13.50 a bottle, wines are grouped together according to depth and flavour, allowing un-oaked, aromatic dry whites to balance the fuller bodied, intense reds. Prosecco and champagne are well stocked and cater for City celebrations with bottles of Dom Perignon and Krug Grand Cuvée.

For the indecisive, flirting with a wine flight is an easy alternative to committing to a whole bottle, where guests may indulge in three 125ml glasses of varieties such as pinot noir, rose, shiraz or bubbly from just £8.75. For special occasions, the fine wine list is sure to impress with a bottle of Chassagne-Montrachet, les Chenevottes, 1er Cru, Jean Noël Gagnard Côte de Beaune, Burgundy, France 2006 at £85, or the Chateau Laforge, Grand Cru Classé St Emilion, Bordeaux 2000 at £90.

The Folly also takes it food seriously although innovative presentation and quirky touches prevail. Open for breakfast from 7.30am, The Folly is the ideal destination for a flat white and warm pastry on the go, or a more relaxed 'fully loaded' traditional English with the morning paper. With free WiFi throughout, there's no reason not to enjoy breakfast out of the office. Come lunch and dinner, the modern European menu champions local and seasonal produce with an emphasis on comforting dishes. Choose from a range of nibbles for light bites, sharing boards, gourmet sandwiches and burgers as well as hearty mains and punchy salads, all beautifully presented.

To finish, cocktail lovers with a sweet tooth can indulge a Folly liquid dessert – the strawberry cheesecake with a twist feature Frangelico, crème de fraise, fresh berries and cream; whilst the chocolate chilli martini comes with Smirnoff black vodka, dark chocolate, a hint of chilli and is served with a honey cream float. Traditional dessert favourites include a Black Forest knickerbocker glory or tiramisu sundae.

Open from breakfast until midnight, seven days a week The Folly certainly brings a touch of the botanical to the Square Mile – come down and check out the wildlife! On a more serious note, The Folly's botanical links are more than cosmetic. Drake & Morgan, which also owns the refinery in Bankside, the parlour in Canary Wharf and The Anthologist nearby in the City, has marked the opening by supporting ProAves, a conservation charity, by funding the purchase of an area of Colombian rainforest. The purchase will protect the forest from deforestation, save animals from extinction including endangered birds and pumas and will effectively offset The Folly's carbon output. The Folly is also donating 50p for every purchase of its chargrilled vegetable sandwich to Hauser Bears, a charity that seeks to protect bears worldwide, including species native to Colombia.

The Folly
41 Gracechurch Street, London EC3V 0BT
T: 0845 468 0102
www.thefollybar.co.uk
Issued on behalf of Drake & Morgan

Notes to editors:

The Folly is open from 7:30am till midnight, seven days a week and available for exclusive hire on weekends, with 'wine to go' for guests, music and a late licence until 1am on Thursday and Friday.

The Folly is part of the now four-strong group of Drake & Morgan bars which includes the refinery in the landmark Blue Fin Building on Bankside, the parlour at Canary Wharf and The Anthologist which opened in April this year on Gresham Street in The City.

THE FOLLY

FACT SHEET

Address:	41 Gracechurch Street, London EC3V 0BT	
Tel:	0845 468 0102	
Web:	www.thefollybar.co.uk	
Email:	info@thefollybar.co.uk	
Opening times:	Monday - Wednesday:	7.30am - 11pm
	Thursday - Friday:	7.30am - 1am
	Saturday:	10am - 12 midnight
	Sunday:	10am - 7pm
	Kitchen closes:	10pm
	Saturday and Sunday:	Available for private hire
Owner:	Drake & Morgan	
General Manager:	Paul Loebenberg	
Reservations:	Yes	
Covers:	Total covers:	500 (1,200 total capacity)
Ground Floor:	Bar area/dining room:	300
	Chef's table:	14
	Library Snug:	5
Basement Bar:	Total covers:	200
	Private Dining Room:	20
	Raised Private Vaults:	3 seating between 12 and 35
Average spend:	£20-£25 per person	
Exclusive hire:	Yes	
Disabled Access:	Yes	
Disabled Lift:	Yes	
Nearest tube:	Monument	
Credit cards:	All major cards	
Public Relations:	Laura Hadfield / Ian Cameron Roche Communications T: 020 7436 1111 E: <i>firstname@rochecom.com</i>	

THE FOLLY

Breakfast / Brunch

Boiled eggs w/ buttered toast fingers	3.60
Brioche egg bread w/ maple syrup, caramelised bananas & fresh strawberries.....	6.95
Piled high cinnamon pancakes w/ maple syrup & candy dust.....	6.15
Bacon or sausage butty, served on London bloomer w/ a side of brown sauce	4.65
Field mushrooms & roasted cherry tomatoes	4.95
Rolled porridge oats with golden syrup or fruit purée.....	3.95
Smoked salmon & cream cheese bagel w/ fresh chives	4.95
Fresh mixed berries w/ honeyed yoghurt.....	5.25
Scrambled eggs on toast	5.95
Add Scottish smoked salmon.....	2.95
Baked 3 egg omelette w/ sun ripened tomatoes, mushrooms & English cheddar.....	7.15
Eggs benedict w/ ham, spinach & hollandaise sauce	7.95

The Folly fully loaded – Eggs of your choice; scrambled, poached or fried w/ sweet cured bacon, field mushroom, tomato, grilled sausage, black pudding & toast.....	8.95
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Extras

Extra egg.....	1.00
Grilled tomato.....	1.00
Baked beans.....	1.50
Grilled mushrooms	1.75
Toast & butter.....	1.95
Grilled sausage.....	2.15
Sweet cured bacon.....	2.15
Smoked salmon.....	2.95
Black pudding.....	1.50

Pastries

All our pastries are freshly baked daily

Butter croissant	1.75
Pain au raisin.....	1.95
Assorted muffins.....	2.25

Smoothies

Orange, carrot, passion fruit & banana	3.35
Apple, ginger, lime & blackberry.....	3.35
Banana, oatmeal, coconut & pineapple	3.35

Beverages

Flat white	2.25
Espresso	1.95
Cappuccino	2.75
Latté.....	2.75
Caffe macchiato	1.95
Fresh mint tea	1.95
Selection of teas from tea pigs	1.95
Chai	1.95

Cocktails

Folly bloody mary	6.95
horseradish infused smirnoff black vodka, Folly spices, lemon & tomato juice	
Jug	22.95
Mimosa & fruit caviar	6.95
prosecco spun w/ orange juice, topped w/ fruit caviar	

All menu items subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts or that fish dishes are without bones. VAT is included in all prices. A discretionary charge of 12.5% will be added to all bills.

Nibbles

Bread board

A selection of traditional italian breads w/ olive oil & balsamic vinegar..... 5.95

Puglia marinated olives 2.85

For one or more to share

Clam chowder in a bread bowl 7.25
 Tomato & basil bruschetta w/ balsamic reduction & dressed leaves 5.95
 Crispy squid w/ ginger, pink peppercorns & citrus mayo 5.95
 Prawn & lemongrass lollipops w/ citrus-soy dipping sauce 6.75
 Fresh mozzarella & pesto bruschetta w/ dressed rocket leaves 5.85
 Steamed mussels w/ leeks & crème fraiche.....(Pot) 5.95 & (Skillet).. 8.95
 Chicken satay w/ peanut sauce & prawn crackers 5.75
 Courgette fritters w/ garlic dip 5.25
 Crab cakes w/ sweet chilli sauce..... 6.75
 Potted pork w/ homemade mustard & toast..... 6.25
 Skillet of prawns w/ winter greens, chilli, garlic & lime w/ crusty bread..... 7.95

Flatbread boards for more than one

Mediterranean

Warm grilled flatbread with 3 dips; hummus, oven-roasted tomato & goat's cheese salsa & taramasalata 8.25

Little Italy

Parma ham, red onion, gorgonzola & rocket..... 10.95

The Borough Market

Brindisa chorizos, pequinillo peppers, rocket & sun blushed tomatoes..... 10.95

Peking duck

Crispy duck, plum sauce, cucumber ribbons & charred spring onions 9.95

Smoked salmon

Hand sliced smoked salmon w/ crème fraiche, chives, black pepper, red onions & lemon..... 9.95

The autumn fall board

Roasted butternut squash, red onion, goat's cheese, spinach & roasted pecans..... 9.95

Sharing boards for more than one

Neal's Yard cheese board

A selection of British cheeses w/ chutney & crackers..... 9.95

Antipasto board verdi

Chargrilled aubergines, courgettes, artichokes, sun ripened tomatoes, puglia marinated olives, mozzarella, extra virgin olive oil & balsamic vinegar w/ traditional handmade breads 10.95

Antipasto board

A selection of cured meats, sun-ripened tomatoes, balsamic baby onions & marinated puglia olives w/ a selection of traditional handmade breads..... 11.95

Folly seafood board

A generous selection of fresh shellfish from our kitchen & oyster bar (please ask us about the catch of the day) 35.95

Side orders

Rosemary & rock salt potatoes 3.25
 Rocket & parmesan 3.75
 Chipped potatoes w/ dips..... 2.95
 Homemade potato wedges w/ cajun dip 4.50
 Roast baby root vegetables 4.50
 Truffle fries w/ parmesan & rosemary 3.75
 Mushy peas 1.95

Unlock our seafood vaults

Shellfish specialities include lobster, oysters, clams, mussels, razor clams & prawns
 Ask us what's available from the market today

Gourmet sandwiches and burgers

Deli stack

Ham, turkey, salami, lettuce, tomato & onions on fresh focaccia w/ mustard & mayo 6.45

Chicken club

Chargrilled chicken, mayo, tomato, bacon & salad leaves w/ chilli jam 5.95

Open chargrilled vegetable sandwich

Aubergine, courgette, peppers, romesco sauce, tomato & goat's curd on fresh focaccia.. 7.45
 (For every purchase of this sandwich we will make a 50p contribution on your behalf to Hauser Bears, a charity committed to the conservation of bears worldwide - see www.thefollybar.co.uk for more details.)

Steak sandwich

Finely cut Allen's British beef w/ folly mustard on ciabatta 8.45

Fish finger sandwich

On bloomer w/ ketchup & homemade tartare sauce..... 6.95

Pork sandwich

Pork belly, chorizo & bacon w/ fresh tomato in tortano 7.75

The Folly beefburger

In tortano w/ homemade beer battered onion rings 7.95

The skinny beefburger

Carb-free burger w/ salad..... 7.25

Add crispy bacon & cheese 2.55

Add a bowl of chipped potatoes 2.95

Salads

Roasted golden & purple beetroot, goat's cheese & leaves w/ toasted pine nuts..... 8.25

Crispy duck & marinated noodle salad w/ crisp vegetables & sesame-soy vinaigrette..... 8.75

Californian hot smoked salmon w/ baby spinach, pine nuts, spring onion, sun dried tomatoes & ginger dressing..... 9.95

Marinated thai beef salad w/ egg noodles, red pepper, spring onions, grated carrot, chives, pak choi, sesame seeds & crispy cabbage 9.95

Shredded chicken & noodle salad w/ bang bang sauce..... 8.95

Caesar salads: choose from chargrilled chicken, hot smoked salmon or prawn lollipops; Served w/ cos lettuce, boiled egg, anchovies & topped w/ parmesan & crouton shards .. 9.95

Mains

Chicken breast stuffed w/ mascarpone & wild mushrooms, wrapped in crispy pancetta w/ herbed potatoes 8.95

Chargrilled London pork sausages, mashed potatoes & red onion gravy 8.95

Steak 'n' fries - British 10oz rib eye steak w/ chipped potatoes 14.95

Linguine vongole w/ clams & chilli..... 8.95

Boeuf bourguignon & creamed mash..... 10.45

Roasted squash & goat's cheese risotto..... 8.95

Fish in beer batter w/ chips & homemade tartare sauce 9.95

Chicken pot pie..... 8.95

Folly fish pie w/ potato cheddar crust..... 9.95

Fresh market fish & scampi fried in a basket w/ chips 9.95

Côte de boeuf - British 14oz on the bone w/ chipped potatoes..... 19.95

Choose a steak sauce - peppercorn, béarnaise or diane 2.00

To finish

Homemade chocolate brownie served warm w/ vanilla ice cream..... 4.95

Black forest knickerbocker glory..... 6.95

Tiramisu sundae 4.95

Apple & blackberry crumble w/ vanilla ice cream 4.95

Lemon peel crème brûlée 4.95

Strawberry cheesecake with a twist - Frangelico, crème de fraise, fresh strawberries, cream & frozen berries 6.95

Chocolate chilli martini - Smirnoff black vodka, dark chocolate & a hint of chilli w/ a fresh honey cream float 6.95

We are open from breakfast through to brunch, lunch, dinner and drinks

Ask any member of staff about having your party or corporate event with us, or visit www.thefollybar.co.uk for more information

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A discretionary charge of 12.5% Will be added to all bills.

	175ml	250ml	Bt		175ml	250ml	Bt
Dry, Crisp and Refreshing Whites				Light Fruity Reds			
Chenin Blanc Long Beach 2010 South Africa	3.75	4.95	13.95	Grenache/Merlot Fleur Di Vigne Barton & Guestier 2009 France	3.90	5.35	13.95
Sauvignon Blanc Long Beach 2010 South Africa	3.95	5.45	14.35	Sangiovese Merlot San Valentino Garbeia 2009 Italy	3.95	5.65	14.85
Chardonnay Barton & Guestier Reserve 2009 France	4.45	5.95	16.95	Merlot Domaine Montrose 2009 France	4.05	5.85	15.35
Pinot Grigio Brume Di Monte 2009 Italy	4.75	6.55	17.45	Bourgogne Rouge Laforet Joseph Drouhin 2008 Burgundy France	6.15	8.15	23.95
Riesling Qba Fritz Haag 2009 Germany	5.65	7.95	21.95	Pinot Noir Pencarrow Estate 2009 Martinborough New Zealand	7.45	10.55	29.45
Ortega Gribble Bridge Bibbenden Vineyards 2009 Kent England	6.65	9.25	25.65	Medium Body, Juicy, Supple Reds			
Petit Chablis Prieuré St Côme 2009 Burgundy France	7.65	10.25	28.95	Shiraz Moon Harvest 2009 South Eastern Australia	3.95	5.35	14.55
Rich, Fuller Bodied Whites				Barton & Guestier Reserve Cabernet Sauvignon 2009 France	4.35	5.95	16.35
Chardonnay Moon Harvest 2009 South Eastern Australia	3.95	5.45	14.35	Côtes Du Rhône Chateau Mont Redon 2009 France	4.95	7.15	19.95
Chardonnay Finca La Florencia 2010 Argentina	4.95	6.65	18.75	Merlot Palomar Estate Colchagua Valley 2008 Chile	5.45	7.45	20.45
Mâcon-Uchizy Domaine Talmard 2009 Burgundy France	5.95	7.95	23.45	Rioja Sierra Cantabria Seleccion 2008 Spain	5.65	7.95	21.45
Pinot Grigio San Simone Graves Del Friuli 2009 Italy	7.15	9.45	26.95	Pinot Noir Loma Larga 2008 Casablanca Chile	7.15	9.45	27.65
Viognier The Foundry 2007 South Africa	8.85	11.95	34.85	Full Flavoured, Intense Reds			
Meursault Domaine Joseph Drouhin 2007 Burgundy France			56.50	Cabernet Sauvignon Ochagavia 1851 Reserva 2009 Chile	4.75	6.85	18.45
Unoaked, Aromatic Dry Whites				Malbec Finca La Florencia 2009 Argentina	5.45	7.45	19.95
Sauvignon Blanc Ochagavia 2010 Santiago Chile	4.85	6.85	18.50	Cabernet Sauvignon Delaire Estate 2006 South Africa	6.45	8.65	24.55
Pinot Gris Palliser Estate 2008 Martinborough New Zealand	5.10	7.15	19.95	Shiraz Mountadam 2007 Barossa Valley Australia	6.95	9.55	25.95
Sauvignon Blanc Pencarrow Estate 2010 Martinborough New Zealand	6.10	8.45	23.55	Crozes Hermitage Etienne Pochon 2008 France	7.65	10.25	29.95
Verdejo Columela Ossian 2009 Rueda Spain	6.65	8.75	25.65	Reserve De Leoville Barton 2006 St Julien France			49.95
Grüner Veltliner Am Berg Bernard Ott 2009 Austria	7.15	9.95	28.65		125ml		Bt
Sancerre Expression Terroirs Jean Claude Chatelain 2008 Loire France	7.95	10.45	30.55	Sparkling and Champagne			
Sauvignon Blanc Cloudy Bay 2009 Marlborough New Zealand			45.00	Prosecco Spumante Don Gallo Brut NV Italy	5.95		18.95
Rosé				Rubis Rouge Bouvet Ladubay Brut NV France	6.45		20.45
Domaine Montrose Rosé 2009 France	4.35	5.65	15.85	Chapel Down Brut NV Kent England	6.95		28.95
Obra Prima Rosé Familia Cassone 2009 Argentina	4.80	7.15	18.45	Pommery Brut Royal NV France	7.95		39.95
Chateau Rio Tord Provence Rosé 2009 France	5.55	7.65	21.85	Pommery Falltime Extra Dry NV France			49.95
Chinon Rosé Charles Joguet 2009 Loire France	5.95	8.15	22.95	Pommery Wintertime Blanc de Noirs NV France			49.95
English Rose Chapel Down 2009 Kent England	6.35	8.65	25.25	Moet et Chandon NV France			49.95
Sancerre Rosé Lucien Crochet 2009 Loire France	7.75	10.95	30.75	Pommery Brut Rosé NV France			55.00
	125ml		37.5cl	Veuve Clicquot Yellow Label Brut NV France			57.50
Pudding Wines				Pommery Vintage 1999 France			69.95
Sauternes Chateau Petit Védrines 2004 Bordeaux France	6.95		20.45	Laurent Perrier Rosé Brut NV France			75.00
Orange Muscat Flora Brown Brothers 2008 Victoria Australia	9.15		24.65	Dom Perignon Brut 2000 France			145.00
				Krug Grand Cuvée NV France			185.00

Ask to see our fine wine list and wine flights

All wines are subject to availability so vintages may differ from those listed. VAT is included in all prices.

THE FOLLY

Cocktail list

'Skinnies'

Skinny Margarita 7.65

Don Alvaro Blanco shaken w/ fresh lime juice & agave nectar, served straight up
- 86 Kcal

Skinny Blueberry Sour 6.95

Super fruit blueberries shaken w/ lemon juice, honey & Tanqueray gin, served straight up
- 109 Kcal

Warm Skinny Green Blossom 6.95

Fresh green tea & Smirnoff Black vodka muddled w/ kiwi & strained w/ lavender bitters
- 101 Kcal

Skinny Winter Negroni 7.65

No 3 gin stirred w/ Amaretto di Saronno & Campari w/ a flamed orange zest
- 111 Kcal

Skinny Honey Passion 8.95

Pommery Brut Champagne spun w/ fresh passion fruit & honey water
- 85 Kcal

Skinny Russian Rose Martini 6.95

Smirnoff Black vodka stirred w/ lychee liqueur & ginger syrup, served in a coupette & garnished w/ a rose petal
- 80 Kcal

Skinny Pistol 7.95

Sipsmith gin shaken w/ King's Ginger & crème de cassis, lifted w/ agave nectar & an orange twist
- Created by Piotr at the parlour, our sister bar in Canary Wharf
- 99 Kcal

Skinny Elderflower Fizz 6.95

St Germain elderflower liqueur mixed w/ dry white wine & finished w/ soda
- 95 Kcal

Skinny Spiced Berry Mojito 6.95

Sailor Jerry's rum w/ winter berries, fresh lime juice & spiced agave nectar
- 115 Kcal

Skinny Ginger Peach Bellini 6.95

Peach schnapps w/ ginger infused agave nectar topped w/ Prosecco & a twist of lemon
- 98 Kcal

Warm Skinny Belle 7.45

Warming Buffalo Trace mixed w/ cranberries & Earl Grey tea & a touch of agave nectar cream
- 110 Kcal

'Signature punch jars'

Serves four

Skinny Cactus Fruit Margarita 25.95

Don Alvaro Blanco tequila mixed w/ fresh fruit, limes & agave nectar
- 95 Kcal*

Skinny Pink Gin 22.95

Tanqueray gin w/ pink grapefruit, pomegranate, agave nectar & vanilla bitters
- 80 Kcal*

* For each cocktail when divided by four. Please note that the skinny cocktail calorie counts are approximate. No liability will be taken by The Folly for weight gain!

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Cocktail list

'Signatures'

French Sling 7.95

Ciroc vodka shaken w/ fresh pineapple juice, lemon juice, honey & bitters, served in a sling glass

Winter Berry Julep 7.95

Spiced winter berries, Buffalo Trace & fresh mint stirred & served over crushed ice in traditional Julep cup

Warm Spiced Apple Toddy 6.95

Cognac & Calvados shaken w/ fresh apple juice w/ a hint of liquorice bitters & mint served in a Thermos flask

Mango Mojito 6.95

El Dorado 3 year old rum churned through crushed ice w/ fresh mango purée, limes & agave nectar, garnished w/ fresh mint

Ginger Kick 7.65

Konick's Tail vodka w/ ginger agave nectar, fresh lime juice shaken w/ sugar & topped w/ ginger beer & a zest of lemon

24 Carat 8.25

Beefeater 24 spun w/ Goldschlager & Campari & finished w/ a hint of crème de peche

- Created by Nick at The Anthologist, our sister bar in The City

Deep South Blazer 8.45

4 Roses bourbon & apricot brandy warmed w/ ginger syrup, orange bitters & flamed w/ cinnamon, garnished w/ fresh berries & orange zest

Refined Honey 7.45

Eldorado 3 & 5 year old rums shaken w/ crushed ice & honey w/ a float of fresh cream

- Created by Ilze at the refinery, our sister bar in Southwark

Berry Espresso Martini 7.25

Kahlua & Chambord raspberry liqueur shaken w/ a fresh double espresso & garnished w/ homemade chocolate

Apple & Honey Margarita 7.95

Don Alvaro Blanco tequila shaken w/ fresh lime juice & agave nectar, garnished w/ an apple & honey foam

'Signature punch jars'

Serves four

Island Mango 22.50

Pampero Especial rum w/ fresh mango, apple juice & cardamom bitters

Lounge Lady 22.95

Tanqueray gin, maraschino cherry liqueur w/ grapefruit juice & a touch of Grenadine

Paris Flower 18.95

St Germain elderflower liqueur w/ dry white wine, fresh mint, apples & a splash of soda

**Please ask to see our fine wine
& wine flights list**

THE FOLLY

Fine wines

White	Bottle
Soave Classico, La Frosca, Gini, Veneto, Italy 2008	50.00
Chablis, Montmains, 1er Cru, Laurent Tribut Burgundy, France 2007	55.00
Ossian, Rueda Blanco, Castilla y Leon, Rueda, Spain 2007	60.00
Riesling, Grand Cru, Schlossberg, Weinbach Alsace 2008	65.00
Meursault, Les Corbins, Vincent Dancer Côte De Beaune, Burgundy, France 2007	75.00
Condrieu, Le Grand Vallon, Francois Villard, Northern Rhone, France 2007	80.00
Chassagne-Montrachet, Les Chenevottes, 1er Cru, Jean Noël Gagnard Côte De Beaune, Burgundy, France 2006	90.00
Puligny Montrachet, Hameau De Blagny 1er Cru, Martelet De Cherisey, Côte De Beaune, Burgundy, France 2006	115.00

Red

Zinfandel, Heitz Cellars, Napa Valley, California 2005	50.00
Château Musar, Bekaa Valley, Lebanon 2001	50.00
Chateauneuf Du Pape - Domaine Du Vieux Télégraphe Rhône, France 2004	55.00
Monthélie, Sur Velle, 1er Cru, Eric De Suremain, Côte De Nuit, Burgundy, France 2006	70.00
Salanques, Mas Doix, Priorato, Spain 2005	75.00
Amarone, Viviani, Valpolicella, Italy 2006	78.00
Cabernet Sauvignon, Heitz Cellars Napa Valley, California 2004	85.00
Chateau Laforge, Grand Cru Classé, St Emilion, Bordeaux 2000	95.00
Nuit-St-Georges, Les Perrières, 1er Cru, Robert Chevillon, Côte De Nuits Burgundy, France 2006	98.00
Barolo, Carobric, Paolo Scavino Piedmont, Italy 2001	110.00

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Wine Flights

(Served In 125ml glasses)

Flight One - Sauvignon Blanc 10.95

Sancerre, Expression Terriors, Jean Claude Chatelain, Loire, France 2008

Sauvignon Blanc, Ochagavia Santiago, Chile 2009

Sauvignon Blanc, Pencarrow Estate, Martinborough, New Zealand 2009

Flight Two - Chardonnay 9.75

Chardonnay, Moon Harvest South Eastern Australia 2009

Chardonnay, Barton & Guestier France 2009

Macon-Uchizy, Domaine Talmard, Burgundy, France 2009

Flight Three - Rosé 11.75

Chapel Down, English Rose, Kent, England 2009

Chinon Rosé, Charles Joguet, Loire, France 2009

Obra Prima Rosé, Familia Cassone, Argentina 2009

Flight Four - Pinot Noir 13.95

Bourgogne Rouge 'Laforet', Joseph Drouhin, Burgundy, France 2008

Pinot Noir, Pencarrow Estate Martinborough, New Zealand 2008

Pinot Noir, Loma Larga, Casablanca, Chile 2008

Flight Five - Shiraz / Syrah 11.95

Shiraz, Moon Harvest, South Eastern Australia 2009

Crozes Hermitage, Etienne Pochon, France 2007

Shiraz, Mountadam, Barossa Valley, Australia 2007

Flight Six - Sparkling 14.95

Prosecco Spumante, Don Gallo, Brut NV

Chapel Down, Brut NV Kent, England

Rubis Rouge, Ladubay, Brut NV France

All wines are subject to availability so vintages may differ from those listed. VAT is included in all prices.