

The
FOLIO
Bar & Kitchen
Cambridge

Desserts & Cheese

- Ⓟ **Pear Tarte Tatin**, served with Millow Hill Farm vanilla ice cream *G MK SFE* **£6.50**
best paired with Graham's White Port n°5
- Dark chocolate & hazelnut gâteau**, served with Millow Hill Farm amaretto ice cream *G MK NE* **£7.00**
best paired with Ambulle Negrette sparkling wine
- Ⓟ **Lavender infused cheesecake**, berry coulis *MKG E* **£6.50**
best paired with Jurançon Moelleux dessert wine
- Ⓟ **Vegan Meringue & caramelised pineapple**, served with Millow Hill Farm lemon sorbet *G* **£6.50**
best paired with REAL Kombucha Dry Dragon
- Ⓟ **Apple and plum crumble**, vanilla custard *GN* **£6.50**
best paired with Château Filhot Sauternes dessert wine

Ice cream & Sorbet Selection:

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

- Ⓟ **Local English Cheese selection:** four locally sourced English cheeses **£11.00**
served with crackers *MKG**
best paired with Hedgepig Cambridge Gage Liqueur



- Ⓟ **Vegetarian**
Ⓟ **Vegan**

Menu may change depending on seasonality. Allergen Table on the reverse.
Please inform your server should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes. A discretionary service charge of 10% will be added to your bill. VAT is included at the current rate.

Desserts Wines & Ports

2010	Château Filhot, 2eme Cru Classé, Sauternes - Bordeaux, France (37.5cl)	£10.00/£48.00
2019	Jurançon Moelleux, Clos Lapeyre - South-West France	£6.50/£50.00
2015	Tokaji Late Harvest, Hetszolo - Hungary (50 cl)	£8.00/£52.00
NV	Akaski Junmai Sparkling Sake (75ml glass)	£14.00
	Graham's White Port n°5 (75ml)	£4.00
	Graham's 10-Year-Old Tawny Port (75ml/700ml bottle)	£7.20/£59.00
	Graham's Late Bottled Vintage Port (75ml)	£5.10
	Hedgepig Cambridge Gage Liquor (25ml/50ml)	£4.80/£9.60

Allergens

SF	Sulphites	M	Molluscs
N	Nuts	CL	Celery
F	Fish	CR	Crustaceans
MK	Dairy	L	Lupin
E	Egg	Mu	Mustard
S	Soya	SS	Sesame Seeds
G	Gluten	P	Peanuts
G*	Can be made without gluten		



All wines and vintages are subject to availability. Dessert wine is served in measures of 75ml.