

APPETISERS

THAI SWEET CHILLI KING PRAWNS served with ciabatta gluten free option available	6.50
POTATO SKINS filled with crispy bacon and cheddar, accompanied with a sour cream and chive dip gluten free option available	5.95
WHITEBAIT served with tartare sauce and a wedge of lemon	5.95
SALT AND PEPPER CHICKEN served with chilli and onion	6.50
BRUSHCETTA (V) grilled ciabatta rubbed with garlic and topped with tomatoes, fresh basil, parmesan and glazed in balsamic and olive oil gluten free option available	5.25
SEASONAL SOUP served with ciabatta and butter	6.00

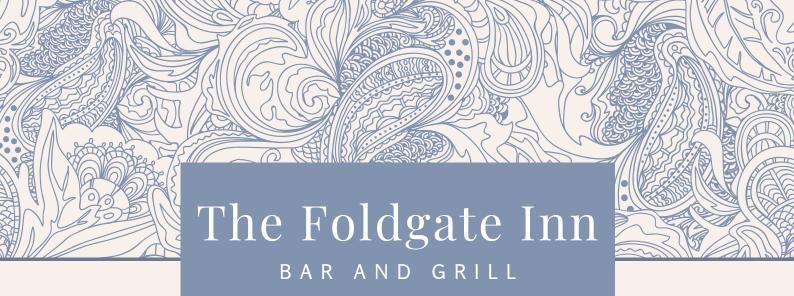
SIDE DISHES

BEER BATTERED ONION RINGS (V) gluten free option available	3.00
WHOLE GARLIC CIABATTA (V) gluten free option available	3.25
WHOLE GARLIC CIABATTA WITH CHEESE (V) gluten free option available	4.00
POTATO CHIPS (V) gluten free option available	3.25
POTATO CHIPS WITH CHEESE (V) gluten free option available	4.00
GARLIC MUSHROOMS (GF/V)	2.95
SIDE SALAD AND COLESLAW (GF/V)	3.50

SMALL MAINS

JACKET POTATO (GF)

all served with salad garnish and slaw	
choice of	
cheddar (V)	7.00
cheddar and baked beans (V)	7.75
prawn	7.95
tuna	7.95
bbq chicken	7.95
CIABATTA	
all served with salad garnish and slaw	
choice of	
tuna and cucumber	7.50
brie, bacon and cranberry	7.95
cheddar and pickle (V)	7.50
chicken and stuffing	7.95
PRAWN COCKTAIL	7.25
served on a bed of lettuce with tomato, cucumber and a	
wedge of lemon, topped with Marie-Rose sauce and	
paprika alongside a toasted ciabatta	
gluten free option available	
CHEDDAR AND STILTON PLOUGHMAN'S	8.95
served with crusty ciabatta, pickled onions, celery, apple,	
grapes, slaw and salad garnish	
gluten free option available	
CHICKEN CAESAR SALAD	8.75
grilled chicken and crispy bacon accompanied with	,,
croutons served on romaine salad leaves, topped with	
caesar dressing and shaved parmesan	
gluten free option available	



MAINS

BEEF STEW AND DUMPLINGS tender beef chunks with root vegetables in a rich gravy, accompanied with mini dumplings	12.75	SLOW-COOKED LAMB SHANK on a bed of mash potato coated with mint gravy and served with seasonal vegetables	13.95
CHICKEN AND STILTON (GF) pan fried chicken breast topped with a stilton sauce, served with dauphinoise potato and seasonal vegetables	12.95	SEAFOOD PLATTER smoked salmon, crayfish tails and North Atlantic prawns, sel with salad garnish, coleslaw, new potatoes and ciabatta.	13.95 rved
CHICKEN AND CHORIZO FAJITAS accompanied with peppers, onions and tortilla wraps served on a skillet alongside cheese and sauce condiments gluten free option available	12.95	8OZ SIRLOIN STEAK served with grilled tomato, mushrooms, onion rings, slaw and hand-cut potato chips and a choice of sauce add a portion of scampi for an extra 2.95 gluten free option available	19.95
WHOLETAIL SCAMPI	11.50	HOMEMADE LASANGE	12.50
HOMEMADE CHEESE AND BACON BURGER served in a toasted brioche bun with baby gem lettuce and sliced tomato, alongside a potato choice and slaw	13.25	FOLDGATE'S HANDCRAFTED PIE homemade short crust pastry, served with seasonal vegetables, potato choice and our famous gravy!	12.95
gluten free option available DUCK WITH PLUM SAUCE (GF) duck breast served with dauphinois potatoes alongside seaso vegetables	14.50 nal	BRAISED BEEF CHEEKS with shallot onions in a red wine gravy served on a bed of mash potato with seasonal vegetables	12.75
GRILLED CHICKEN BURGER served in a toasted brioche bun with baby gem lettuce, chilli jam and sliced tomato, alongside a potato choice and slaw gluten free option available	11.95	NORTH ATLANTIC SALMON FILLET on a bed of tagliatelle in a white wine sauce accompanied with broccoli gluten free option available	12.25
BEER BATTERED COD fried in real ale batter, served with hand-cut potato chips, peas and a wedge of lemon gluten free option available	13.50	JAMBALAYA (GF) chicken, chorizo, prawns, celery, peppers and onions mixed with cajun rice	12.95
MUSHROOM STROGANOFF (V) sautéed mushrooms and onions with a hint of garlic, flambéed with brandy and cream served with rice and garlic ciabatta gluten free option available	11.50	BEEF STROGANOFF strips of fillet steak, sautéed mushrooms and onions with a hint of garlic, flambéed with brandy and cream served with rice and garlic ciabatta gluten free option available	13.95
VEGETARIAN BURGER (V) served in a toasted brioche bun with baby gem lettuce, chilli jam and sliced tomato, alongside a potato choice and slaw gluten free option available	9.75	VEGETARIAN FAJITAS (V) served with tortilla wraps on a skillet alongside cheese and sauce condiments gluten free option available	10.50