

The Foldgate Inn

BAR AND GRILL

APPETISERS

THAI SWEET CHILLI KING PRAWNS 6.50

served with ciabatta

gluten free option available

POTATO SKINS 5.95

filled with crispy bacon and cheddar, accompanied with a sour cream and chive dip

gluten free option available

WHITEBAIT 5.95

served with tartare sauce and a wedge of lemon

SALT AND PEPPER CHICKEN 6.50

served with chilli and onion

BRUSHCETTA (V) 5.25

grilled ciabatta rubbed with garlic and topped with tomatoes, fresh basil, parmesan and glazed in balsamic and olive oil

gluten free option available

SEASONAL SOUP 6.00

served with ciabatta and butter

SIDE DISHES

BEER BATTERED ONION RINGS (V) 3.00

gluten free option available

WHOLE GARLIC CIABATTA (V) 3.25

gluten free option available

WHOLE GARLIC CIABATTA WITH CHEESE (V) 4.00

gluten free option available

POTATO CHIPS (V) 3.25

gluten free option available

POTATO CHIPS WITH CHEESE (V) 4.00

gluten free option available

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



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MAINS

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