Nibbles	
Warm French Bread salted butter, onion purée	£3.75
Mixed Olives	£4.75
KB's Cumberland Chipolatas sweet mustard mayo	£5.65
Garlic Flatbread add cheddar cheese	£4.75 £1.00

Starters

£4.95 Soup of the Day served with crusty bread

£8.50 **Butterflied King Prawns**

coated in a coconut crumb, chilli & lime dip

Fence Gate Smoked Salmon £7.95 fine diced red onion, brown bread & butter

£8.50 Fish Goujons battered haddock & plaice goujons, straw fries, tartare drizzle

Duck Liver & Pedro Ximenez Parfait £8.25 homemade pear chutney, toasted brioche

£8.95 King Scallop & Belly Pork julienne of oriental vegetables, hint of ginger

Bang Bang Chicken Lollipops £7.75

Treacle Cured Strips of Beef £7.85 in Tempura Batter

pickled oriental vegetables, soy sauce

Bramble & Bay Jam Baked £7.95 Camembert

served with sourdough fingers

£7.95 **Ham Hock & Game Terrine** drunken apricots, sea salt croutes

Sausages



satay dip





£11.95

£11.95

£11.95

£12.95

£11.95 **Cumberland Sausage** award winning recipe with herbs & spices

Chilli, Chorizo & Garlic

chorizo, fresh chilli & roasted garlic

Simply Pork traditional butchers pork recipe, made to an old family recipe

Leek & Sage prime shoulder pork, southport buttered leeks & crushed sage

Our sausage dishes are served with a rich red wine onion gravy & your choice of chunky chips, or creamy mash.

Pies

Fence Gate Fish Pie mashed potato & lancashire cheese	£13.25	Hand Cut Chips
topping, panache of vegetables		House Fries
Steak, Ale & Mushroom Pie	£13.95	Aspen Fries lightly coated with t

short crust pastry top, savoy cabbage & smoked pancetta, your choice of hand cut chunky chips or creamy mash

Cheese & Onion Pie vour choice of hand cut chunky chips or creamy mash, mushy peas, jug of gravy

FROM THE WOOD FIRED CHARCOAL GRILL

Home of the 35 day dry aged steak

10oz Rib Eye Steak £24.50 8oz Fillet of Beef £27.50

all served with onion rings, confit tomato, garlic field mushroom & hand cut chips

Choice of sauces to accompany £1.50 trio of peppercorns or café de paris butter

Steak & Frites

bistro steak, petit salad, fries, sauce of your choice

Mains

12hr Lamb Shoulder £16.50

creamed mash, honey roasted root vegetables, rosemary lamb jus

Katsu Chicken Curry £15.95 pak choi, fragrant rice £16.25

Pan Seared Seabass creamy mash, petit pois à la française, cucumber butter sauce

£15.95 Tandoori Salmon Fillet fragrant basmati rice, petit salad, raita, spiced chutney

Fillet of Beef Stroganoff £15.95 flamed brandy cream sauce, fragrant rice, green beans

£15.95 Confit Gressingham Duck Leg bubble & squeak, truffle creamed leeks, prune & armagnac sauce

Lemon & Wild Mushroom Risotto £14.95 poached hen's egg, aged parmesan

Roasted Hake £14.95 borlotti bean emulsion, samphire,

dill & parmesan gnocchi, chardonnay beurre blanc

Classics

8oz Steak Burger

fries, onion rings, gherkin mayo, bloody mary ketchup

Extra topping:

£1.00 cheddar cheese home cured maple streaky bacon £1.00

£13.50 Fish & Chips mushy peas, tartare sauce & lemon small £11.50

Chicken Strips £12.95 salad leaves, homemade coleslaw,

Fence Gate Fish Platter

smoked salmon, poached salmon, norwegian prawns, tuna pâté, assorted salads,

dill mayo, marie rose sauce & granary bread

Side Dishes

Petit Pois à la Française

garlic mayo, sweet chilli dip

House Fries	£3.25	
Aspen Fries £4.25 lightly coated with truffle oil, grated parmesan		
Sweet Potato Fries	£3.25	
Tempura Vegetables korean chilli dip	£3.75	

Sandwiches

Steak Sandwich £10.95 toasted french baguette, caramelised onion,

dijon mustard mayo

Open Sandwiches

Roast Peppered Sirloin of Beef £8.95 granary bread with homemade coleslaw

Scottish Poached Salmon £8.95 granary bread, dill mayonnaise

Norwegian Prawn £8.95 granary bread, marie rose sauce

Sandwiches not available in the brasserie Friday & Saturday evening, available in the bar until 7.30pm.

Desserts

£6.50 **Mulled Fruit Mess** fruit compote, fresh berries, meringue,

toasted pine nut brittle, vanilla & honeycomb ice cream

Sticky Toffee Pudding £6.50 clotted cream ice cream, butterscotch sauce

Rice Pudding with Brûlée Top £6.50 bilberry compote

Lemon Curd Cheesecake £6.50 candied clementines

Chocolate Orange Fondant £6.75 white chocolate crumb, clotted cream ice cream

Selection of Ice Creams

clotted cream, rocky road, salted caramel, vanilla & honeycomb, mint choc chip

(2 scoops) £3.95 (3 scoops) £5.25

Cheese

Two ways to enjoy cheese at The Fence Gate...

Individual Cheese Slate £6.75 Blue Monday No 7, Wigmore and Isle of Mull Cheddar

£9.95 Cheese Paddle (to share)

Blue Monday No7

milder than many blue cheeses, creamy texture

£13.75

£3.25

£3.50

semi soft cow's milk cheese, mild & nutty

Wigmore

traditional hand made washed curd cheese, a mild creamy soft cheese from sheep with character

semi hard cheese with natural eyes and a sweet nutty flavour

Isle of Mull Cheddar

hearty full flavoured Scottish cheddar style cheese

All served with assorted biscuits & homemade chutney. Cheese selection may vary subject to availability.

Coffees

All our coffees are made with a double shot of fresh locally roasted beans.

Espresso	£2.35
Americano	£2.60
Cappuccino	£2.60
Latte	£2.60
Flat White	£2.60
Liqueur Coffee	£4.95
Teas	£1.85
Hot Chocolate	£2.85

Cluten free menu available on request.