

Coffees

Espresso, a small strong coffee extracted the Italian way £1.85

Double Espresso £2.60

Americano, the same as Espresso, but served long and black £2.15

Cappuccino, Espresso, a touch of steamed milk, topped with creamy dense foam £2.25

Café Latte, a blend of Espresso and steamed milk topped with creamy dense foam £2.25

Liqueur Coffee, Irish, French, Calypso, Monks or Baileys £3.85

Teas

Taylors of Harrogate

Earl Grey

Green Tea £1.75

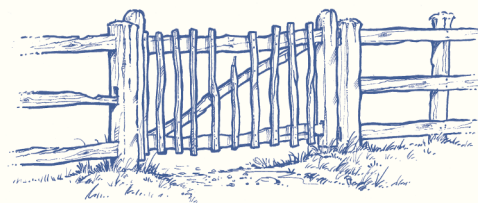
Infusions

Peppermint £1.75

Camomile £1.75

Raspberry, Cranberry and Elderberry £1.75

Lemon and Ginger £1.75



THE FENCE GATE AT FENCE



michelle.b

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Bar Menu

Soup of the Day served with crusty bread £4.75

Chicken Strips Coated in Japanese Crumb £9.95

served with a BLT salad, sweet chilli sauce and garlic mayonnaise

Wild Mushroom Risotto £10.95

with sautéed leeks, butternut squash fritter, parmesan cheese and basil pesto

Sirloin Steak and Chunky Chips £14.95

served with a choice of diane, pepper or blue cheese sauce, grilled tomato and hand cut chunky chips

Prime Bowland Steak Burger £11.50

homemade 8oz steak burger, served on a toasted muffin accompanied by crisp onion rings, tomato & chilli relish, mustard mayonnaise & fries

Extra topping: Creamy Lancashire cheese Home-cured maple streaky bacon, **per topping £1.00**

Luxury Italian Club Sandwich £9.95

pan fried succulent chicken breast coated in an Italian herb crumb with grilled Parma ham, beef tomato and aioli, served on a toasted herb focaccia, aged balsamic and basil pesto – Bellissimo!

Sirloin Steak Sandwich £9.95

on a warm french baguette, with sautéed mushrooms, caramelised onion and rocket mayonnaise, petit salad

Fence Gate Fish Pie £11.75

topped with creamy mashed potato and Lancashire cheese, served with a panache of vegetables

Traditional Cod and Chips £11.50

coated in a crisp batter served with hand cut chunky chips, minted mushy peas, tartare sauce and lemon

Penne Pasta £9.95

spicy salami, sage and garlic finished with vine tomatoes, olives and parmesan

Bowland Beef and Mushroom Pie £11.25

topped with an onion and thyme pastry, served with hand cut chips or creamy mash and savoy cabbage

Plates & Platters

Seafood Platter £11.95

prawns, rollmop, smoked trout, poached salmon, smoked salmon, potato salad, coleslaw, lemon and granary bread

Mezze Plate £12.50

sliced prosciutto, hummus, goats cheese and sunblush tomato dip, chicken kebab marinated in lemon and oregano, olives, tzatziki, warm flat bread, crostinis and peppered salami

Sandwiches

Roast Peppered Sirloin of Beef £6.95

on granary bread with homemade coleslaw

Poached Scottish Salmon £6.75

on granary bread with dill mayonnaise

Luxury Atlantic Prawns £6.75

on granary bread with marie rose sauce

Honey Roast Ham £5.65

on granary bread with homemade piccalilli

Tuna Mayonnaise £5.65

on granary bread

Dewlay Creamy Lancashire Cheese £5.65

with red onion and branstion pickle

Sides

Hand Cut Chunky Chips £2.95

Petit Pois with spring onion and garlic cream £2.50

Rocket and Pecorino Salad £2.65

Bubble 'n' Squeak £2.65

with lancashire cheese, onion and cabbage

Aspen Fries £4.25

French fries tossed with freshly grated parmesan cheese, white truffle oil, sea salt and cracked black pepper

Garlic Ciabatta with mozzarella and oregano £3.95

Sausages

B
BERKINS

BPEX
Supreme National
Sausage Champion 2008/09



"Just" Pork £9.95

made to a traditional family recipe

The Italian Job £10.25

mozzarella, home smoked pancetta, oregano and a hint of garlic

Leek, Mushroom and Sage £10.25

local leeks and brown cap mushrooms sautéed in white wine and sage

Chorizo, Chilli and Garlic £10.25

chorizo, fresh chillies and roasted garlic

Cumberland £9.95

an award winning recipe with herbs and spices

The Connoisseur £10.25

apples poached in calvados and cider a hint of honey and fresh thyme

All the above are produced with locally sourced welfare pork
These sausage dishes are all served with a rich red wine onion gravy and your choice of bubble 'n' squeak, chunky chips or creamy mashed potato

Desserts

Traditional Bread and Butter Pudding £5.50

sultanas soaked in whisky served with vanilla anglaise and apricot syrup

Chocolate Fondant Pudding £5.50

oozing with a self saucing centre complemented by turkish delight ice cream and raspberry sauce

Banoffee Cheesecake £5.50

layers of banana, toffee and light mascarpone cream with a biscuit topping finished with toffee and pecan ice cream

Vanilla Crème Brulée £5.50

served with a strawberry and peach compote and homemade double chocolate biscuit

Lemon Meringue Mess £5.50

layers of lemon curd, meringue and fresh cream topped with limoncello ice cream and finished with lemon shortbread

Lancashire Cheese Slate

Leagrams Organic Blue

mild and creamy blue made from cows milk

Mrs Kirkham's Smoked Lancashire

produced in goosnargh by the famous Mrs Kirkham. Smoked for up to four days at the port of lancaster smoke house

Black Beauty Bomb six months matured strong

creamy lancashire from shorrock of goosnargh

Kidderton Ash a delicate goats cheese, creamy in flavour, sprinkled with charcoal ash prior to maturing

Garnished with apple and fig chutney, grapes, strawberry, fruit cake and traditional savoury biscuits

£8.75