



MENU

STARTERS / LIGHT DISHES

Our Famous Layered Prawn Cocktail	£10.50
Soup of the Day , Baguette (v)	£8.50
Baked Camembert , Crusty Bread (ideal to share) (v)	£14.50
Coarse Country Paté , House Chutney, Toast	£9.50
Honey Baked Capricorn Goats Cheese Salad with Toasted Pine Nuts (v)	£10.00

MAINS

'Fossebridge' Beef Burger - Hint of black pepper, Cayenne & Ginger, Chips, Burger Relish, Mild Mustard sauce, Salad Garnish & Coleslaw <i>ADD; Smoked Bacon £1.75 Mature Cheddar £1.75 Stilton £1.75</i>	£16.50
Sausages of the Day , Creamy Mash, Red Onion Gravy	£16.50
Cottage Pie - our Own Family Recipe, Seasonal Vegetables Gravy	£16.50
'Fossebridge' Steak Sandwich - Toasted Bloomer, Sautéed Mushrooms and Onion, Mixed Salad, Chips	£18.50
10oz Ribeye Steak – Mushroom, Tomato, Coleslaw, Salad Garnish & Chips	£25.50
Pan Seared Sea Bream with a White Wine and Parsley Sauce Spring Onion Mash, Seasonal Vegetables, Pea Shoots	£18.50
Breaded Scampi – Peas, Tartar Sauce, Salad Garnish & Chips	£16.50

TRY OUR HOT WATER PASTRY PIES

Served With Herb Mash or Chips & Seasonal Vegetables

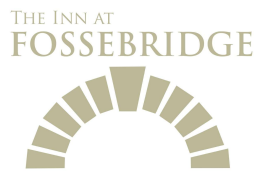
Rich Shin of Beef with Gravy Shin of beef simmered in red wine and roasted garlic with root vegetables and thyme, and finished with Madeira	£17.50
Breton Chicken with Gravy A classic northern French combination of chicken, gammon, onion, apple and cider, finished with a mustard parsley cream	£17.50
Seriously Cheesy Golden Beetroot and Bean (v) A delicious creamy combination of golden beetroot, spinach and butter beans in a tangy parsley and cheddar cream	£17.50
Vegan Pie of the Day	£17.50

STAFF RECEIVE 100% OF ALL GRATUITIES

Please note : a discretionary 10% service charge will be added to the bill

Please let us know if you have any food allergies or special dietary requirements

All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared



For all enquiries or to make a reservation
please contact us:-

T: 01285 720721

E: reservations@innatfossebridge.co.uk

SANDWICHES (Lunchtime)

Farmhouse White, Granary or Baguette

Served with Kettle Crisps and Salad Garnish

Prawn, Lemon & Chive Mayonnaise £11.50

Smoked Salmon, Dill & Cream Cheese £11.50

Tasty Cheddar Cheese & House Chutney (v) £10.50

Honey Roast Ham & Tomato £10.50

Egg Mayonnaise & Cress (v) £9.50

'Fossebridge' Ploughman's with Mature Cheddar Cheese and Home Cooked & £15.50
Glazed Ham, Pickled Onions, Gherkin, House Chutney, Tomato, Mixed Leaves
and Artisan Baguette

SIDES

Crusty Bread, Balsamic Vinegar and Olive Oil £4.00

Mixed Olives £3.75

Seasonal Vegetables £4.00

Mixed Salad £4.00

Chips/Fries £4.00

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £8.50

Double Chocolate Brownie, Pouring Cream £8.50

Cheesecake of the Day, Vanilla Ice Cream £8.50

Apple and Blackberry Crumble, Custard £8.50

Selection of Cheeses £12.95

Brie Ermitage, Extra Mature Cheddar, Stilton and Cashel Blue

Assorted Biscuits, Grapes, Celery and House Chutney

COFFEE – Barista Quality Grade, Ethically Sourced, Italian Arabica & Robusta Espresso Beans

Americano	£3.50	Mocha	£4.50
Cappuccino	£3.75	Macchiato	£3.25
Latte	£3.75	Espresso	£3.00
Hot Chocolate	£4.50	Double Espresso	£4.00
Tea and Infusions	£3.50		

Yorkshire Tea, Earl Grey, Camomile, Super Fruit, Peppermint, Lemon and Ginger, Green Tea

LIQUEUR COFFEE

£9.50 (25ml)

Irish, Amaretto, French, Grand Marnier, Kahlua, Tia Maria, Cointreau, Dark Rum, Drambuie, Bailey's Latte

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