

A Warm Welcome on Sunday

CHILDREN'S MENU for 10 years and under (on reverse)

STARTERS

Soup of the Day , Artisan Baguette	£7.50
Smoked Salmon & King Prawns , Lemon & a Tarragon & Dijon Mustard Sauce	£9.50
Baked Camembert , Crusty Bread (ideal to share) (v)	£13.50
Coarse Country Paté , House Chutney, Toast	£8.50
Honey Baked Capricorn Goats Cheese Salad with Toasted Pine Nuts (v)	£9.00

MAINS

Roast Rib of Beef , Homemade Yorkshire Pudding	£17.95
Roast Chicken , Homemade Yorkshire Pudding	£17.50
Roast Leg of Lamb , Homemade Yorkshire Pudding	£17.50
ALL ROASTS SERVED WITH:	
<i>Roast Potatoes, Seasonal Vegetables, Sausage Meat, Onion and Apricot Stuffing with Gravy</i>	
Sausages of the Day , Creamy Mash, Red Onion Gravy	£15.50
Pan Seared Sea Bream with a White Wine and Parsley Sauce with a Hint of Cream	£17.50
Spring Onion Mash, Seasonal Vegetables, Pea Shoots	
Brie, Nut, Spinach and Cranberry Wellington (v)	£16.50
Roast Potatoes, Seasonal Vegetables and Gravy	
Mushroom and Hazelnut Roast , Homemade Yorkshire Pudding (v)	£16.00
Roast Potatoes, Seasonal Vegetables, and Gravy	

PUDDINGS

Double Chocolate Brownie , Pouring Cream	£7.50
Sticky Toffee Pudding , Toffee Sauce, Vanilla Ice Cream	£7.50
Cheesecake of the Day , Vanilla Ice Cream	£7.50
Apple and Blackberry Crumble , Custard	£7.50
Selection of Cheese Brie Ermitage, Taw Valley Extra Mature Cheddar, Stilton and Cashel Blue Celery, Grapes and a Selection of Cheese Biscuits	£11.95

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

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

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

LIQUEUR COFFEE

£8.50 (25ml)

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

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

CHILDREN'S SUNDAY LUNCH MENU

MAINS

Roast Rib of Beef , Homemade Yorkshire Pudding	£10.50
Roast Chicken , Homemade Yorkshire Pudding	£10.50
Roast Leg of Lamb , Homemade Yorkshire Pudding	£10.50

All Roasts served with:

Roast Potatoes, Seasonal Vegetables,
Sausage Meat, Onion and Apricot Stuffing with Gravy

Pork Sausages , Roast Potatoes, Seasonal Vegetables, Gravy	£9.50
Breaded Scampi , Skinny Chips, Garden Peas	£9.50
Brie, Nut, Spinach and Cranberry Wellington (v) Roast Potatoes, Seasonal Vegetables, and Gravy	£11.50
Mushroom and Hazelnut Roast , Homemade Yorkshire Pudding (v) Roast Potatoes, Seasonal Vegetables, and Gravy	£9.00

PUDDINGS

Sticky Toffee Pudding , Toffee Sauce, Vanilla Ice Cream	£6.00
Apple and Blackberry Crumble , Custard	£6.00
Double Chocolate Brownie , Chocolate Sauce, Vanilla Ice Cream	£6.00
Ice Cream (1, 2 or 3 Scoops) Vanilla, Chocolate or Strawberry	£2.50
	£4.50
	£6.50

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