



MENU

STARTERS / LIGHT DISHES

Our Famous Layered Prawn Cocktail	£9.50
Soup of the Day , Baguette (v)	£7.50
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

'Fossebridge' Beef Burger - Hint of black pepper, Cayenne & Ginger, Chips, Burger Relish, Mild Mustard sauce, Salad Garnish & Coleslaw <i>ADD; Smoked Bacon £1.50 Mature Cheddar £1.50 Stilton £1.50</i>	£15.50
Sausages of the Day , Creamy Mash, Red Onion Gravy	£15.50
Cottage Pie - our Own Family Recipe, Seasonal Vegetables Gravy	£15.50
'Fossebridge' Steak Sandwich - Toasted Bloomer, Sautéed Mushrooms and Onion, Mixed Salad, Chips	£17.50
10oz Ribeye Steak – Mushroom, Tomato, Coleslaw, Salad Garnish & Chips	£24.50
Pan Seared Sea Bream with a White Wine and Parsley Sauce Spring Onion Mash, Seasonal Vegetables, Pea Shoots	£17.50
Breaded Scampi – Peas, Tartar Sauce, Salad Garnish & Chips	£15.50

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	£16.50
Breton Chicken with Gravy A classic northern French combination of chicken, gammon, onion, apple and cider, finished with a mustard parsley cream	£16.50
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	£16.50
Vegan Pie of the Day	£16.50

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



SANDWICHES (Lunchtime)

Farmhouse White, Granary or Baguette

Served with Kettle Crisps and Salad Garnish

Prawn, Lemon & Chive Mayonnaise

£10.50

Smoked Salmon, Dill & Cream Cheese

£10.50

Tasty Cheddar Cheese & House Chutney (v)

£9.50

Honey Roast Ham & Tomato

£9.50

Egg Mayonnaise & Cress (v)

£8.50

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

£14.50

SIDES

Crusty Bread, Balsamic Vinegar and Olive Oil

£3.75

Mixed Olives

£3.75

Seasonal Vegetables

£3.75

Mixed Salad

£3.75

Chips/Fries

£3.75

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

£7.50

Double Chocolate Brownie, Pouring Cream

£7.50

Cheesecake of the Day, Vanilla Ice Cream

£7.50

Apple and Blackberry Crumble, Custard

£7.50

Selection of Cheeses

£11.95

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

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