

THE BRIDGE

TO SHARE

Selection of breads, olives, balsamic vinegar & olive oil 6.5

Vegan Sharer 12

Baba ganoush, red pepper hummus, olives, carrots, celery & pitta

The Bridge Board 14

Honey & mustard chipolatas, halloumi bites, hummus, tzatziki & pitta

Baked Camembert with rosemary & garlic served with honey & toasted soldiers 14

STARTERS

Home-made Soup* 6

with bread (v & vegan)

Twice Breaded Cornish Brie 7

cranberry sauce & mixed leaf salad (v)

Chorizo Scotch Egg 7

caramelized onions & salad

Crispy Squid 7.5

with sweet chilli sauce

Smoked Salmon Roulade* 8

with brown bread

Smoked Haddock Fishcake 8.5/14

tartare sauce & mixed leaf salad

SIDES - 4

Chunky Chips

Sweet Potato Fries(+50p)

Rocket & Parmesan

French Fries

Onion Rings

Mash

Spinach

Mixed Leaf Salad

Seasonal Greens

MAINS

Superfood Salad* 11

butternut squash, mixed seeds, apple & goji berries (v)

Add goat's cheese or avocado £1.50 or chicken £2.50

The Bridge's Shepherd's Pie* 13

petit pois

Spinach & Ricotta Ravioli 13

sage butter & rocket & parmesan (v)

The Bridge's Flame-Grilled Burger 13

tomato relish, lettuce & tomato

Add: cheddar, stilton, halloumi, bacon, chorizo or onion ring each £1.50

Sausage & Mash* 14

trio of Cumberland sausages, onion gravy

½ Roasted free-range chicken served with your choice of side* 15

Served with: Gravy or BBQ sauce or Lemon & herb rub or spicy Cajun rub

BBQ Baby back ribs 16/25

french fries & home-made coleslaw

6oz Bavette Steak* 16

french fries, mixed leaf salad & garlic butter

Our delicious Sunday roast dinners are served between 12pm and 6pm. This is so that the food we serve stays fresh and tasty. If you would like to book a table for next week, please don't hesitate to talk to a member of staff.