

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 granary bread

Smoked Haddock Fishcake 8.5/14

tartare sauce & mixed leaf salad

SIDES - 4

Chunky Chips

Spinach

Rocket & Parmesan

French Fries

Onion Rings

Mash

Sweet Potato Fries

Mixed Leaf Salad

Seasonal Greens

SUNDAY ROASTS

All served with Yorkshire pudding, roast potatoes, carrots, parsnips, braised red cabbage & a homemade jus

~ why not order a side of cauliflower cheese with your roast for £4.75 ~

Nut roast 13

lentils & mushrooms with a mushroom sauce (v)

Chicken 16

chipolatas & bread sauce

Rump of Lamb 17.5

Beef 18.5

Whole chicken 35

MAINS

Superfood Salad* 11

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

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

Aubergine & Courgette Bake* 11

(v & vegan)

The Bridge's Shepherd's Pie* 13

Spinach & Ricotta Ravioli 13

sage butter & rocket & parmesan (v)

The Bridge's Flame-Grilled Burger 13

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

Sausage & Mash* 14

trio of Cumberland sausages, onion gravy

Pan-fried Fillet of Trout* 16.5

with purple sprouting broccoli, asparagus & lemon butter sauce