

THE BRIDGE

* Gluten Free

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 arancini, 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

Ham Hock Terrine 7

w/ large croutons & caramelised onion

Crispy Squid 7.5

with sweet chilli sauce

Smoked Haddock & Salmon 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

Butter bean & lentil casserole* 11

w/ pitta bread (v & vegan)

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

Pumpkin & 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

BBQ Baby back ribs 16/25

french fries & home-made coleslaw

Lamb Shank 16

mashed potato & braised red cabbage

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.