



The Bridge Hotel

A LA CARTE MENU

Starters

Garlic Mushrooms (V)

Button Mushrooms cooked in a White Wine & Garlic Sauce served on a Garlic Oil Crostini **£4.95**

Indian Spiced Kebab

Homemade Indian spiced Kebab with a Yoghurt & Mint Dipping Sauce **£5.50**

Pea & Ham Risotto

Creamy Pea & Smoked Ham Risotto topped with Parmesan Shavings & Fresh Rocket **£4.95**

Smoked Salmon

Duo of Scottish Smoked Salmon & Atlantic Baby Prawns with a Lemon & Dill Mayonnaise **£5.50**

Chefs Soup of the Day

Chefs Homemade Soup of the Day served with Warm Crusty Bread (Please ask server for today's soup) **£4.50**

Mains

Bacon Wrapped Chicken Breast

Pan Fried Chicken Breast wrapped in Smoked Bacon on a bed of Parmentier Potatoes and drizzled with a Tarragon Sauce **£12.95**

Chilli & Garlic King Prawn Linguine

Juicy King Prawns & Fresh Linguine Pasta bound in a Chilli, Tomato & Garlic Sauce **£13.95**

Griddled Sea Bass

Griddled Sea Bass Filet on a bed of Provençal Vegetables dressed with Fresh Basil Oil **£15.95**

Herb Roasted Rack of Lamb

Succulent Herb roasted British Rack of Lamb with Buttery Fondant Potatoes & a Mint Jus **£15.95**

Roasted Mediterranean Vegetable Lasagne (V)

Homemade Roasted Mediterranean Vegetable Lasagne Topped with Mature Cheddar Cheese served with Garlic Infused Ciabatta and Dressed Garden Salad **£9.95**

Thai Green Chicken Curry

Chunks of Chicken Breast bound in Pungent Thai Spices and Coconut Milk with Steamed Basmati Rice **£9.95**

From The Grill

8oz Gammon Steak

Succulent 8oz Gammon Steak with grilled Tomato & Button Mushrooms, Chunky Gourmet Chips and Dressed Garden Salad **£15.95**

Mixed Grill

4oz Sirloin Steak, ½ Chicken Breast, 4oz Gammon Steak and a Cumberland Sausage served with grilled Tomato & Mushroom, Chunky Gourmet Chips and Dressed Garden Salad **£19.95**

8oz Sirloin Steak

28 Day Matured British Sirloin Steak with grilled Tomato & Mushrooms, Chunky Gourmet Chips and dressed Garden Salad **£19.95**

Burgers

Beef Burger

Our Own Recipe Beef Burger inside a Toasted Brioche Bun with Crispy Lettuce & Sliced Tomato, served with Fries **£9.95**

Chicken Burger

Pan Fried Chicken Breast inside a Toasted Brioche Bun with Crispy Lettuce & Sliced Tomato, served with Fries **£10.95**

Sides & Sauces

Dressed Garden Salad **£2.95**

Garlic Ciabatta **£3.95**

Brandy & Peppercorn Sauce **£2.95**

Please inform your server before ordering of any specific dietary requirements you may have. Most food is prepared and made in house using fresh and local produce by head chef Luke Eyre and his kitchen team so many of our dishes are easily adjusted to suit allergies. All prices are inclusive of VAT.

Port & Stilton Sauce	£2.95
Béarnaise Sauce	£2.95

Desserts

Apple Crumble

Classic hot Apple & Cinnamon Crumble served with Vanilla Crème Anglaise **£5.50**

Basil Pannacotta

Creamy Basil Pannacotta topped with sweet macerated Strawberries and Fresh Mint **£5.50**

Chocolate & Raspberry Cheesecake

Smooth Vanilla Cheesecake topped with rich Dark Chocolate Sauce and a crushed Raspberry Compote **£5.50**

Sticky Toffee Pudding

Sticky Date Sponge smothered in a Rich Butterscotch Sauce and Vanilla Ice Cream **£5.50**

Selection of Ice Cream

3 Scoops of soft Ice Cream, Choose from Strawberry, French Vanilla Pod or Triple Chocolate **£4.50**

Cheese & Biscuits

Selection of Extra Mature Cheddar, soft French Brie and Crumble Blue Stilton served with Crunchy Celery Batons, Fresh Apple Slices and a sweet Red Onion Marmalade **£7.95**