

# THE BRIDGE

PUB AND DINING



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## GRAZING & SHARING

<b>Selection of Artisan Breads</b> £3.50 extra virgin oil and balsamic reduction	<b>Soup of the Day</b> £4.75 mini tin loaf	<b>Crispy Calamari</b> £6.25 crispy Kale, lemon aioli
<b>Sticky Mini Chipolatas</b> £5.00 mustard mayonnaise	<b>Salt &amp; Pepper Chicken Wings</b> £6.25 with sesame, soy, chilli, white and spring onion	<b>Smoked Salmon Pate</b> £6.25 pickled cucumber and crostini
<b>Prosciutto Wrapped Halloumi</b> £6.50 balsamic reduction, mixed leaf, tomato relish	<b>Garlic Chilli Butter Prawns</b> £7.50 on toasted sourdough	<b>Field Mushrooms</b> £6.00 garlic, cream and shallot on toasted granary

## MAINS

<b>Thyme Buttermilk Chicken</b> £11.25 in a basket with siracha mayonnaise and herb salted fries	<b>Pan Fried Tandoori Seabass</b> £14.00 Bombay potatoes, mint yoghurt
<b>Slow Braised Ribs</b> £12.75 full rib rack slow braised in a sweet infused marinade with herb salted fries and slaw	<b>Mushroom &amp; Prosciutto Risotto</b> £11.50 rocket, parmesan & balsamic reduction
<b>Battered Cod</b> £13.00 hand cut chips, tartar sauce, crushed minted peas and buttered bloomer	<b>Proper Fish Pie</b> £13.25 hake, haddock, baby prawns, salmon in a mornay sauce topped with mash potato with a side of winter greens
<b>Cosy Duck</b> £15.50 pan seared duck breast, winter vegetable medley of savoy cabbage, shallot, potatoes, peas and pancetta with a red currant jus	<b>Kale Salad</b> £9.00 kale, radish, snow pea, broccoli, pumpkin and chia croutes and an apricot and mustard dressing
<b>Chicken Katsu Curry</b> £12.50 panko coated chicken, katsu curry sauce & sticky rice	<b>Add Grilled Halloumi</b> £3.00 <b>Add Grilled Chicken breast</b> £3.25 <b>Add Smoked Salmon</b> £3.25

## OUR BURGERS

All our burgers are served with herb salted fries on a glazed bun

<b>Proper Cheese Burger</b> £9.00 gouda cheese, our tomato jam relish, cos lettuce and gherkin	<b>ADD Bacon</b> £1.50
<b>Blue Cheese &amp; Caramelized Onion</b> £10.00 5oz hand pressed burger, portobello mushroom and rocket	
<b>Spicy Buttermilk Halloumi</b> £10.00 with cos, spring onion, tomato and siracha mayonnaise	

## GRILL

Our steaks are 30 day aged beef all served with roasted mushroom & tomato and herb salted hand cut chips

<b>8oz Sirloin</b> £16.25
<b>10oz Ribeye</b> £20.25
<b>Steak Frites</b> £11.50 6oz rump steak, herb salted fries and peppercorn sauce

## BENTO PLATES

Bento means a single portion take out or home packed meal. A traditional bento contains rice or noodles, fish, meat or pickled and cooked vegetables

<b>Meat</b> £12.50 teriyaki beef bao, buttermilk chicken skewers, katsu curry sauce, sticky rice, lotus crisps, steamed edamame beans and pickled vegetables	<b>Fish</b> £12.00 tempura prawn bao, crispy calamari, katsu curry sauce, sticky rice, lotus crisps, steamed edamame beans and pickled vegetables
	<b>Vegetable</b> £11.50 teriyaki Shiitake bao, cauliflower manchurian, katsu curry sauce, sticky rice, lotus crisps, steamed edamame beans and pickled vegetables

## PLANT BASED Small

<b>Cauliflower Manchurian</b> £6.00 indo style fried cauliflower with chilli and spring onion
<b>Teriyaki Shiitake Bao</b> £5.75 shiitake mushrooms in a soft bao bun
<b>Steamed Edamame Beans</b> £4.50 in the pod with citrus, sesame and chilli salt

## PLANT BASED Large

<b>Yasai Katsu Curry</b> £11.50 thick slices of panko coated aubergine and sweet potato, vegan katsu sauce and sticky rice
<b>Beet &amp; Root Veg Bourguignon</b> £10.50 slow cooked beetroot and root veg bourguignon, puy lentils & beetroot artisan bread
<b>One Pot 5 Bean Kale &amp; Mushroom Stew</b> £9.50 cooked in a rich tomato sauce with toasted pumpkin seed and chia bread

## SIDES

<b>House Salad</b> £3.00	<b>Grilled Halloumi</b> £4.00
<b>Herb Salted Fries</b> £2.50	<b>House Slaw</b> £2.75
<b>Sweet Potato Fries</b> £3.50	<b>Bombay Potatoes</b> £3.50
<b>Buttered New Potatoes</b> £3.00	<b>Rocket &amp; Grana Padano Salad</b> £3.00 dressed with reduced balsamic glaze
<b>Buttered Seasonal Vegetables</b> £3.75	

## SAUCES

<b>Peppercorn Sauce</b> £2.50
<b>Blue Stilton Sauce</b> £2.75
<b>Chefs Gravy</b> £2.75
<b>Katsu Curry Sauce</b> £3.00

We follow strict hygiene practices in our kitchen but due to the presence of allergenic ingredients in some products there is a small possibility that allergens traces may be found in any item. **We advise you to speak to a member of management if you have any food allergies or intolerance. Full allergen information relating to our menu items is available on request.** All weights are approximate before cooking. Fish may contain bones.

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**ANY COCKTAIL OR  
GIN & TONIC CLUB  
ONLY £5**

Monday to Friday 5-7pm

## COCKTAILS

<b>Espresso Martini</b> £7.25 The cocktail connoisseur's way of combining caffeine & vodka. Ours combines coffee, Kahlúa & Stoli vanilla vodka	<b>Aperol Spritz</b> £7.50 This classic was marketed by the founder as "the perfect drink for social occasions and we couldn't agree more! Aperol is mixed with the bubbles of prosecco and topped with soda.	<b>Raspberry Cosmopolitan</b> £7.00 A classic cosmo is made with citrus vodka, but our twist uses raspberry Stoli vodka, served with a flamed orange peel.
<b>Pornstar Martini</b> £7.25 Becoming a new classic the pornstar consists of Stoli vanilla vodka, Passoã, passion fruit & pineapple juice. An adaptation of the original created in 2002 by Douglas Ankrah in London.	<b>Dark &amp; Stormy</b> £7.25 The 1920's classic from Bermuda with contemporary spirits; Kraken Black spiced rum and Mount Gay is completed with lime, sugar and ginger beer.	<b>Margarita</b> £7.25 Taking our own interpretation of the 1941 original, El Jimador Blanco tequila is shaken with Cointreau orange liqueur, lime and agave sugar. Served in a salt rimmed glass and orange zest to finish

## GIN & TONIC CLUB 50ml measure served with Fever-Tree tonic

<b>Lemon &amp; Juniper</b> £6.00 Bombay Sapphire - Lemon - Juniper	<b>Rhubarb &amp; Ginger</b> £6.75 Whitley Neil Rhubarb & Ginger - Orange - Ginger
<b>Orange &amp; Juniper</b> £6.50 Thomas Dakin - Juniper - Orange	<b>Basil &amp; Orange</b> £6.25 Tanqueray Sevilla - Orange - Basil
<b>Grapefruit &amp; Thyme</b> £6.25 Tanqueray - Pink Grapefruit - Thyme	<b>Raspberry &amp; Elderflower</b> £7.00 Whitley Neil Raspberry - Lime - Raspberries
<b>Cucumber &amp; Rosemary</b> £6.75 Hendricks - Cucumber - Rosemary	<b>Lemon &amp; Pink Grapefruit</b> £6.25 Bosford Pink Gin - Lemon - Pink Grapefruit
<b>Blueberry &amp; Lime</b> £6.25 Bloom - Blueberries - Lime	<b>Passionfruit &amp; Basil</b> £7.00 Boe Passionfruit - Basil - Juniper

## WHITE WINE

	175ml	250ml	75cl
<b>Casa Santiago Sauvignon</b> Chile 13% Bright citrus fruit with zippy, zesty acidity.	£4.85	£6.35	£17.50
<b>Santa Helena Chardonnay</b> Chile 13% Tropical fruit and stone fruit on a rounded, balanced palate.	£5.00	£6.50	£18.00
<b>Vinvita Pinot Grigio</b> Italy 12% Complex and refined Pinot Grigio with a long finish.	£5.15	£6.75	£18.75
<b>False Bay Chenin Blanc</b> South Africa 13.5% Green apple aromas, citrus flavours, long on the finish	£5.75	£7.50	£21.00
<b>L'Ormarine Picpoul de Pinet</b> France 12.5% Really vibrant and fresh, a great match for fish, chicken and salads.	£6.00	£7.75	£21.75
<b>Monte da Ravasqueira</b> Portugal 13% The nose shows notes of peach, apricot, orange blossom and lychees with a delicate acidity and fresh finish.	£6.15	£8.10	£22.75
<b>Roundstone Marlborough Sauvignon</b> New Zealand 13% Classic New Zealand Sauvignon, with oodles of passionfruit and gooseberry.	£6.50	£8.50	£24.00
<b>Gavi Il Forte</b> Italy 12.5% Pale yellow colour, intense floral perfume, good minerality on the palate. Everything about this wine is harmonious, it is really well balanced.			£25.50

## RED WINE

	175ml	250ml	75cl
<b>Merlot casa santiago</b> Chile 13% Juicy red fruit with a gentle spice and soft texture.	£4.85	£6.35	£17.50
<b>Canchales Rioja</b> Spain 13% Smooth and balanced, slight tannins with elegant fruity notes	£5.80	£7.60	£21.25
<b>Shiraz Last Stand</b> Australia 14% Black pepper, damsons and blackberries with lovely, chunky Shiraz texture.	£5.25	£6.85	£19.00
<b>Domaine Peiriere Pinot Noir</b> France 13% A smooth and elegant pinot noir with ripe cherry fruit and a gentle finish.	£5.65	£7.35	£20.50
<b>Los Haraldos Malbec</b> Argentina 13.5% Bold dark fruit with spice, tobacco box and vanilla oak - a modern classic.	£5.95	£7.80	£21.75
<b>Abraham and The Heretics Pinotage</b> Stellenbosch 14% A fabulous modern Pinotage, with smoky notes and red fruit compote on the nose and a rounded palate.	£6.55	£8.60	£24.25
<b>Tom and The Peleton Ventoux Rouge</b> France 14.5% Named in memory of Tom Simpson, this is a charming Syrah and Grenache blend with ripe and juicy red fruit and a hint of sweet spice.			£26.25
<b>Cranswick Baross Valley Shiraz</b> Australia 14.5% Aromas of dark berry fruit, hints of chocolate and freshly ground coffee. Full bodied on the palate with a satisfying long finish.			£28.75

## ROSE

	175ml	250ml	75cl
<b>Rose bud Zinfandel</b> California 10.5% Bright and juicy strawberry fruit with lashings of cream - sweet, fruity and fun!	£4.95	£6.45	£17.75
<b>Domaine Pieriere Grenache Rose</b> France 12% Dry rose à la the trendy Provencal examples - light and delicate fruit with a sophisticated herbal note.	£5.65	£7.40	£20.75

## SPARKLING

	125ml	75cl
<b>Terre Di Guilio Prosecco</b> Italy 11.5% Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of acacia and lilac. Fresh and light on the palate with balanced acidity.	£4.85	£22.25
<b>Renard Barnier Brut Champagne</b> Soft & full bodied, just off dry		£42.00
<b>Laurent Perrier Brut Champagne</b> Deliciously fresh & elegant		£49.50

WINES: 175ml | 250ml | 75cl Bottle (125ml is also available)  
 SPARKLING: 125ml | 75cl Bottle.  
 Some wines may contain sulphites, egg or milk products.  
 Please ask should you require guidance.