

THE BRIDGE

PUB AND DINING



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TWO COURSE MENU AVAILABLE FOR £11.25

Served Monday - Friday 12 - 6:30pm
Ask your waiter for more information

NIBBLES

Nocerella Olives	£3.25	Wasabi Peas	£2.50	Steamed Edamame Beans	£4.00
Pork Scratching's apple sauce dip	£3.00	Selection of Artisan Breads extra virgin oil and balsamic reduction	£3.50	in the pod with citrus, sesame and chilli salt	
				Sticky Mini Chipolatas	£4.25
				mustard mayonnaise	

GRAZING & SHARING

Mini Filled Yorkie	£5.50	Ham Hock Croquettes	£5.75	BBQ Jackfruit Tacos	£5.50
mini Yorkshire pudding filled with mash, chipolatas and chefs gravy		pulled ham and Lancashire cheese with mustard mayonnaise		pulled BBQ jackfruit, shredded cos, red onion and vegan cheese	
Soup of the Day	£4.00	Chilli & Garlic Butter King Prawns	£7.00	Rarebit Crumpet	£5.50
house baked bread		on toasted ciabatta		MPA rarebit on toasted crumpet with onion chutney	
Crispy Calamari	£6.00				
lemon aioli					

MAINS

Battered Cod	£11.50	Lemon & Asparagus Risotto	£10.50
hand cut chips, tartar sauce, crushed minted peas and buttered bloomer		pea, mint and asparagus risotto with asparagus spears and grana padano shavings	
Pan Fried Seabass Fillet	£13.50	Slow Braised Ribs	£11.75
pea mint and lemon risotto		full rib rack slow braised in a sweet infused marinade with herb salted fries and slaw	
Butternut Massaman Curry	£10.75	Moules Frites	£10.50
Thai infused coconut curry with spinach, butternut squash and green beans with herb basmati rice		steamed in white wine, cream, garlic, shallots with herb salted fries	
ADD KING PRAWNS + £4.75		Brisket Hash	£11.50
Pulled BBQ Jackfruit Burger	£10.50	slow braised brisket hash with pickled red cabbage and house baked bread	
pulled BBQ jackfruit, shredded cos, red onion and vegan mayonnaise served on a charcoal bun with herb salted fries		Cider Glazed Ham Knuckle	£13.50
The Bridge Fish Pie	£12.50	braised red cabbage and apple	
cod, salmon & prawn in a cream & chive sauce, topped with mash with buttered shallot green beans		Thyme Buttermilk Chicken	£10.75
		in a basket with chefs chicken gravy and herb salted fries	

GRILL

Our steaks are 30 day aged beef all served with roasted mushroom & tomato and herb salted hand cut chips		8oz Lamb Rump	£15.50
		creamy mash, buttered shallot green beans and winter berry jus	
8oz Sirloin	£15.25	Steak Frites	£10.25
		6oz rump steak, herb salted fries and peppercorn sauce	
10oz Ribeye	£19.75	The Bridge Burger	£10.50
		hand pressed 6oz flat iron beef burger, cos, gherkin, tomato, red onion and ketchup	

BREAKFAST

Served 9.30am - 11.15am

THE BRIDGE FULL ENGLISH	£8.75
Cured back bacon, Olde English pork sausage, black pudding, two poached eggs, sautéed mushrooms, roast tomato, baked beans and a slice of toast	
Extra toast	£1.50

THE BRIDGE BRUNCH - Served 9.30am - 1pm

Eggs Florentine	£7.00	Smoked Salmon Rarebit	£7.50
toasted English muffin, poached eggs, sautéed spinach topped with hollandaise		toasted crumpets & spinach rarebit served with smoked salmon	
Eggs Benedict	£7.25	Steak & Eggs	£9.50
toasted English muffin, poached eggs, ham hock topped with hollandaise		6oz rump steak, poached eggs and hollandaise	
		Posh Baked Beans	£6.00
		five bean in a smoky tomato sauce on toasted ciabatta and vegan cheese	

SIDES

House Salad	£3.00	House Battered Onion Rings	£3.00
Buttered Shallot Green Beans	£3.00	Braised Red Cabbage and Apple	£3.00
Herb Salted Fries	£2.50	Creamy Mash Potato	£3.00
Sweet Potato Fries	£3.00	Rocket & Grana Padano Salad	£3.00
House Slaw	£2.75	dressed with reduced balsamic glaze	

SAUCES

Peppercorn Sauce	£2.50
Blue Stilton Sauce	£2.75
Winter Berry Jus	£2.75
Chefs Chicken Gravy	£2.50

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 - £7

Espresso Martini

The cocktail connoisseur's way of combining caffeine & vodka. Ours combines coffee, Kahlúa & Stoli vanilla vodka

Pornstar Martini

Becoming a new classic the pornstar consists of Stoli vanilla vodka, Passoa, passion fruit & pineapple juice. An adaptation of the original created in 2002 by Douglas Ankrah in London.

French Martini

A blend of Chambord black raspberry liqueur, Stoli vanilla vodka & pineapple juice. Easy drinking & very fruity.

Negroni

A replica of Count Camillo Negroni's 1919 classic. One part Tanqueray No. Ten gin, one part Campari and one part Martini Rosso Vermouth. Stirred on ice with an orange twist to finish.

Maple Old Fashioned

A classic with Makers Mark, maple syrup & angostura bitters

Dark & Stormy

The 1920's classic from Bermuda with contemporary spirits; Kraken Black spiced rum and Mount Gay is completed with lime, sugar and ginger beer.

Raspberry Cosmopolitan

A classic cosmo is made with citrus vodka, but our twist uses raspberry Stoli vodka, served with a flamed orange peel.

Mojito

One of the world's greatest & most refreshing cocktails doesn't need much of an introduction. We churn ours with Havana Club Especial for a classic Cuban feel.

Strawberry Mojito

Simply the classic mojito with Havana Club Blanco & fresh strawberries.

Bramble

Created by Dick Bradsell in 1980's London, Tanqueray London Dry, lemon and sugar are shaken over crushed ice; completed with lemon zest and finished with the twist of Chambord black raspberry liqueur.

The Red Snapper

A contemporary Bloody Mary alternative. Opihr Oriental Spiced Gin is served with tomato juice, lemon, Worcester sauce and Tabasco to taste. Completed with a celery garnish.

Palm Springs

The taste of California. Havana Club Blanco, Passoa Passion fruit liqueur are built with citrus, sugar, mint, cranberry and apple juice. One for the summer.

Margarita

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

Lemon & Basil Blackwoods Vintage, lemon, basil & juniper	£6.00
Grapefruit & Tarragon Martin Millers, grapefruit & tarragon	£6.50
Strawberry & Pepper Bombay Sapphire, strawberry & black pepper	£6.75
Orange & Juniper Thomas Dakin, orange & juniper	£6.75
Cucumber & Rosemary Blackwoods Vintage cucumber & rosemary	£6.50
The Garden Tonic Tanqueray, mint, St Germaine & lime	£6.25

WHITE WINE

175ml 250ml 75cl

Soprano Pinot Grigio On the palate soft and crisp white pear flavours, perfect for fish and white meats	£4.90	£6.30	£17.50
Casa Santiago Sauvignon Blanc Light Bodied with crisp citrus aromas of Lemon, lime & hints of passion fruit	£4.70	£6.10	£16.75
Tokomaru Sauvignon Marlborough Fresh, citrusy, refreshing; the BIG Sauvignon mouthful	£6.10	£8.00	£22.50
Mas peuch Picpoul de Pinet France A very easy-drinking dry white, with apple and pear flavours. It is a wine that goes perfectly with seafood and light lunches	£5.80	£7.50	£21.00
Chardonnay Santa Helena Fruity on the palate perfect with seafood and white meat	£5.10	£6.60	£18.25
Neirano Gavi DOCC A fresh, fragrant style the aroma is perfumed with honeysuckle & almond			£24.50
Tim Adams Foxley Riesling The wine has a bright Riesling character with citrus aromatics of lime, lemon and grapefruit. The palate is balanced with a brisk acidic finish.			£25.50

ROSE

175ml 250ml 75cl

Chiaro Italian Pinot Grigio Rosato Light & fresh, subtle strawberry & summer fruits	£5.00	£6.50	£18.00
The Bulletin California White Zinfandel Deliciously fresh & elegant. Pale fruity pink, fresh strawberries; squishingly succulent	£4.90	£6.30	£17.50

RED WINE

175ml 250ml 75cl

Merlot Casa Santiago Medium body with aromas of red berry fruits, cassis and a touch of mint, perfect with cured meats and pasta	£4.70	£6.10	£16.75
Los Haroldos Malbec The sweetly smoky elements of this wine will work beautifully with the natural flavours of barbeque (especially wood fired) whilst the deep fruit and secondary characters will compliment red meat very well	£5.90	£7.70	£21.50
Shiraz Last Stand Delicate red fruit and herbal aromas open up to a palate of ripe mulberry and plum	£5.10	£6.70	£18.50
Castillo Clavijo Rioja Crianza Spain Aged for 12 to 18 months in American and French oak casks, it shows bright red berry fruit balanced with vanilla and spice to add richness and body	£5.90	£7.70	£21.50
Santa Helena Seleccion Pinot Noir Gran Reserva Chile Light but concentrated, dry but not mean - classic Pinot Noir	£5.80	£7.50	£21.00
Tim Adams Bluey's Block Grenache Australia The fruit character is one of red berry aromas complemented by typical Grenache spiciness, balanced with supple tannins and subtle oak.			£25.50
Les Vieilles Pierres - Lussac St Emilion A tasty collection of merlot and cabernet sauvignon, with a nose aromas of ripe fruit with empyreumatic notes, fruit such as prunes or blackcurrant dominate. A well-balanced wine, with the roundness and charm, without however hide the freshness and minerality A fun bottle!			£24.50

SPARKLING

125ml 75cl

Prosecco Borgo Alato Italy 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.	£4.50	£21.00
Renard Barnier Brut Champagne Soft & full bodied, just off dry		£42.00
Laurent Perrier Brut Champagne 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.