

THE BRIDGE

PUB AND DINING



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TWO COURSE MENU AVAILABLE FOR £11.25

Served Mon - Fri 12 - 3pm
Ask your waiter for more information

NIBBLES

Nocerella Olives	£3.25	Tomato and Basil Bruschetta	£5.25	Sticky Mini Chipolatas	£4.25
Pork Scratching's	£3.00	heritage tomatoes, torn basil and reduced balsamic served on toasted ciabatta		mustard mayonnaise	
Selection of Artisan Breads	£3.50	Steamed Edamame Beans	£4.00	Trio of Hummus	£5.75
extra virgin oil and balsamic reduction		in the pod with citrus, sesame and chilli salt		Beetroot, pea and classic hummus served with Greek pitta	

GRAZING & SHARING

Steamed Bao Pulled Chicken	£6.00	Soup of the Day	£4.00	Field Mushrooms on Toast	£6.00
hoisin, cucumber & spring onion shreds		house baked bread		with cream and garlic served on toasted granary and truffle oil	
Steamed Bao Pulled Jackfruit	£5.75	Tomato and Basil Bruchetta	£5.25	Smoked Haddock Scotch Egg	£6.75
shredded coz		heritage tomatoes, torn basil and reduced balsamic served on toasted ciabatta		with a curried mayonnaise	
Chilli & Garlic Butter King Prawns	£7.00	Crispy Calamari	£6.00	Salt & Pepper Ribs	£6.25
on toasted ciabatta		lemon aioli		chilli, white and spring onion shreds	

MAINS

Thyme Buttermilk Chicken	£11.00	Raw Beet Salad	£9.75
in a basket with siracha mayonnaise and herb salted fries		Grated beetroot & carrot, toasted pumpkin seeds, cucumber, pomegranate, mix leaf and an orange citrus dressing	
Slow Braised Ribs	£11.75	Add Smoked salmon	£3.00
full rib rack slow braised in a sweet infused marinade with herb salted fries and slaw		Add Feta cheese	£2.75
Battered Cod	£12.00	Add Pulled roast chicken	£3.00
hand cut chips, tartar sauce, crushed minted peas and buttered bloomer		Smoked Haddock Risotto	£12.50
Pan Fried Sea Bass	£14.75	with gruyère, petit pois and soft poached egg	
sauteed new potatoes with a tomato, shallot and caper sauce vierge		Open Mediterranean Lasagne	£11.75
Sticky Lamb Chops	£17.50	courgette, roast pepper, aubergine in a rich tomato ragu topped with vegan cheese and rocket, served with toasted ciabatta	
served on a medley of roast heritage carrots, sweet potato, banana shallot, garlic and thyme		1/2 Spatchcock Chicken	£13.50
		choose one side and a sauce	

OUR BURGERS

All our burgers are 4oz seasoned minced rump steak Served with herb salted fries on a glazed bun

Proper Cheese Burger	£8.50
Gouda cheese, our tomato jam relish, cos lettuce and gherkin ADD Bacon £1.50	
Blue Cheese & Caramelized onion	£9.75
Portobello mushroom and rocket	

Pulled BBQ Jackfruit Burger	£10.50
pulled BBQ jackfruit, shredded cos, red onion and vegan mayonnaise served on a charcoal bun	
Spicy nacho burger	£9.75
onion & tomato Salsa, jalapenos, coz, Mexican spiced cheese, sour cream and nachos	
Double it up	£3.00
and add an extra 4oz burger	

GRILL

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

8oz Sirloin	£15.75
10oz Ribeye	£19.75
Steak Frites	£10.50
6oz rump steak, herb salted fries and peppercorn sauce	

SANDWICHES - Served Mon - Fri. 12 - 4pm

All served with herb salted fries, upgrade your fries to hand cut chips, sweet potato fries or house salad for £1.50

Cream Cheese & Smoked Salmon	£8.00
cucumber ribbons, red onion and rocket, on toasted ciabatta	
Proper Fish Butty	£8.00
house battered cod with tartar sauce on bloomer	

Pulled Roast Chicken	£7.50
mixed with a Lemon & tarragon mayonnaise, coz and tomato served on granary	
Three Cheese Toasty	£7.00
Mrs Kirkhams Lancashire, Swiss Gouda & Red Leicester with caramelised red onion chutney served on toasted bloomer	

SIDES

House Salad	£3.00	Today's seasonal vegetables	£3.50
Herb Salted Fries	£2.50	House Slaw	£2.75
Sweet Potato Fries	£3.00	House Battered Onion Rings	£3.00
Buttered new potatoes	£3.00	Rocket & Grana Padano Salad	£3.00
		dressed with reduced balsamic glaze	

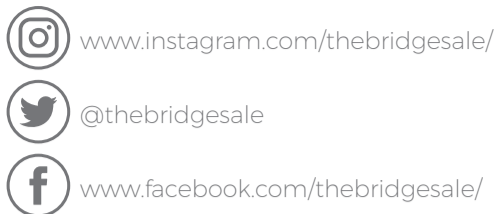
SAUCES

Peppercorn Sauce	£2.50
Blue Stilton Sauce	£2.75
Chefs Chicken Gravy	£2.75
Chimichurri	£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.

THE BRIDGE

PUB AND DINING



**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.