

## NIBBLES

<b>Nocerella Olives</b>	<b>£3.00</b>
<b>Pork Scratchings</b> apple sauce dip	<b>£2.75</b>
<b>Wasabi Peas</b>	<b>£2.50</b>
<b>Selection of Artisan Breads</b> extra virgin olive oil and balsamic reduction	<b>£3.00</b>
<b>Steamed Edamame Beans</b> in the pod with citrus, sesame & chilli sea salt	<b>£4.00</b>

## GRAZING & SHARING

<b>The Bridge Antipasti Board</b> Bresaola, coppa, Danish salami, marinated pimento peppers, herb marinated goats cheese, nocerella olives, onion chutney, artisan breads and dipping oils	<b>£15.25</b>
<b>Soup of the Day</b> today's artisan bread	<b>£4.00</b>
<b>Trio of Hummus</b> classic lemon & garlic, beetroot and roast pepper hummus served with toasted pitta breads and crudites	<b>£5.00</b>
<b>Sesame King Prawns</b> crispy fried with a sesame and honey dressing	<b>£7.25</b>
<b>Sticky Mini Chipolatas</b> with a mustard mayonnaise	<b>£4.25</b>
<b>Mushrooms on Toast</b> chestnut mushrooms pan fried with cream, garlic and thyme finished with truffle oil on toasted rye bread	<b>£5.50</b>
<b>Tomato &amp; Picked Basil Bruschetta</b> heritage tomatoes, herb oil and picked basil on toasted artisan bread	<b>£5.50</b>
<b>Lamb Kofta</b> pitta bread, mixed leaf salad and taziki dip	<b>£6.25</b>
<b>Halloumi &amp; Beetroot</b> deep fried halloumi served with a beetroot relish	<b>£6.00</b>

## MAINS

<b>Battered Cod</b> hand cut chips, homemade tartar sauce, minted crushed garden peas and buttered bloomer	<b>£11.25</b>	<b>Warm Goats Cheese Salad</b> warms goats cheese crostini, beets, mixed leaf, cucumber, tomatoes, radish, peppers, red onion and balsamic dressing	<b>£6.50/£11.50</b>
<b>Pan Fried Sea Bass Fillet</b> sautéed new potatoes, seasonal vegetables with a lemon and dill cream sauce	<b>£14.50</b>	<b>Mushroom &amp; Sage Gnocchi</b> in a creamy white garlic sauce	<b>£6.00/10.50</b>
<b>North Indian Chick Pea Curry</b> warm spiced with chick pea, sweet potato and spinach served with herb basmati rice <b>add: king prawns £4.75</b>	<b>£10.50</b>	<b>Summer Salad</b> beets, leaves, spring onion, avocado, red cabbage, peppers, asparagus, pumpkin seeds and a lemon herb oil <b>add: grilled chicken £3.75 smoked salmon £3.75 deep fried halloumi £3.50</b>	<b>£9.50</b>
<b>Halloumi Burger</b> served with a sweetcorn salsa, brioche burger bun, crisp lettuce, cucumber, fries and sriracha mayonnaise	<b>£11.50</b>	<b>Slow Braised Ribs</b> full rib rack slow braised in a sweet infused marinade with fries & house slaw	<b>£11.50</b>
<b>Thyme Buttermilk Chicken</b> in a basket - sriracha mayonnaise and herb salted fries	<b>£10.75</b>	<b>The Bridge Burger</b> hand pressed 5oz steak burger cos lettuce, gherkin, tomato, red onion, fries & ketchup	<b>£9.00</b>
<b>Beetroot &amp; Goat's Cheese Tortellini</b> with a wild garlic sage butter sauce	<b>£5.50/£10.50</b>		

## GRILLED

All our steaks are extra mature 30 day dry aged beef

<b>8oz Sirloin</b> hand cut chips, portabello mushroom and roast tomato	<b>£14.75</b>	<b>10oz Ribeye</b> hand cut chips, portabello mushroom and roast tomato	<b>£19.75</b>
<b>Steak Frites</b> 6oz flattened rump, herb seasoned fries and peppercorn sauce	<b>£9.75</b>	<b>Harissa Lamb Cutlets</b> feta, tomato & cucumber, spring onion, leaves and peppers salad, Moroccan yoghurt dressing and pitta bread	<b>£16.25</b>
<b>Rump Steak Sandwich</b> 6oz rump, caramelised onions, rocket and mustard mayonnaise on a glazed bun	<b>£10.25</b>		

## SIDES

<b>Buttered New Potatoes</b>	<b>£3.00</b>	<b>Mixed House Salad</b>	<b>£2.75</b>
<b>Herb Salted Fries</b>	<b>£2.50</b>	<b>House Slaw</b>	<b>£2.75</b>
<b>Sweet Potato Fries</b>	<b>£3.00</b>	<b>Rocket &amp; Grana Padano</b> reduced balsamic	<b>£2.75</b>
<b>Grilled Flatbreads</b>	<b>£2.50</b>	<b>Peppercorn Sauce</b>	<b>£2.00</b>
<b>House Battered Onion Rings</b>	<b>£2.50</b>	<b>Blue Stilton Sauce</b>	<b>£2.50</b>
<b>Seasonal Vegetables</b>	<b>£3.50</b>		
<b>Feta &amp; Olive Salad</b>	<b>£3.50</b>		

## BRUNCH

Served Saturday & Sunday, 10.00am - 2.00pm

<b>Eggs Benedicts</b> poached eggs and hollandaise on a toasted muffin <b>add</b> <b>roast ham £2.00</b> <b>scottish smoked salmon £2.50</b> <b>spinach £1.50</b> <b>black pudding £2.00</b>	<b>£5.75</b>
<b>Breakfast Bruschetta</b> heritage tomatoes, red onion, basil, spinach bacon and avocado	<b>£8.00</b>
<b>Croque Monsieur</b> sourdough toast roast ham and mature cheddar <b>add poached egg £1.50</b>	<b>£6.75</b>
<b>Breakfast Burger</b> 6oz hand pressed burger, bury black pudding, spinach, pancetta and beef tomato	<b>£9.50</b>
<b>Steak &amp; Eggs</b> 6oz rump steak, fried eggs and hollandaise served on toasted bloomer	<b>£9.50</b>
<b>BLT</b> beef tomato, leaves, bacon and mayonnaise on toasted sourdough	<b>£7.50</b>

## THE BRIDGE ROAST £11.50

Served on Sundays only

**Cheshire Farmed Roast beef & Yorkshire Pudding**

**Roast Pork & Crackling**

**Roast Chicken, Onion & Apricot Stuffing**

Roast potatoes, carrot & swede mash, savoy cabbage & peas, mash potatoes and marrow beef gravy

THE  
**BRIDGE**  
*pub and dining*

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.

## COCKTAILS

### 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. Opikr 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

## ANY COCKTAIL £7

Monday to Friday 5-7pm any cocktail or Gin & Tonic Club

## ONLY £5

## GIN & TONIC CLUB

50ml measure served with Fever-Tree tonic

### Lemon & Basil

Blackwoods Vintage, lemon, basil & juniper

£6.00

### Orange & Juniper

Thomas Dakin, orange & juniper

£6.75

### Grapefruit & Tarragon

Martin Millers, grapefruit & tarragon

£6.50

### Cucumber & Rosemary

Blackwoods Vintage cucumber & rosemary

£6.50

### Strawberry & Pepper

£6.75

### The Garden Tonic

£6.25

## RED WINE

	175ml	250ml	75cl Bottle
<b>Merlot Casa Santiago</b> 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
<b>Los Haroldos Malbec</b> 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
<b>Shiraz Last Stand</b> Delicate red fruit and herbal aromas open up to a palate of ripe mulberry and plum	£5.10	£6.70	£18.50
<b>Castillo Clavijo Rioja Crianza Spain</b> 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
<b>Santa Helena Seleccion Pinot Noir Gran Reserva Chile</b> Light but concentrated, dry but not mean - classic Pinot Noir	£5.80	£7.50	£21.00
<b>Tim Adams Bluey's Block Grenache Australia</b> The fruit character is one of red berry aromas complemented by typical Grenache spiciness, balanced with supple tannins and subtle oak.			£25.50
<b>Les Vieilles Pierres - Lussac St Emilion</b> 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

## WHITE WINE

	175ml	250ml	75cl Bottle
<b>Soprano Pinot Grigio</b> On the palate soft and crisp white pear flavours, perfect for fish and white meats	£4.90	£6.30	£17.50
<b>Casa Santiago Sauvignon Blanc</b> Light Bodied with crisp citrus aromas of Lemon, lime & hints of passion fruit	£4.70	£6.10	£16.75
<b>Tokomaru Sauvignon Marlborough</b> Fresh, citrusy, refreshing; the BIG Sauvignon mouthful	£6.10	£8.00	£22.50
<b>Mas peuch Picpoul de Pinet France</b> 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
<b>Chardonnay Santa Helena</b> Fruity on the palate perfect with seafood and white meat	£5.10	£6.60	£18.25
<b>Neirano Gavi DOCG</b> A fresh, fragrant style the aroma is perfumed with honeysuckle & almond			£24.50
<b>Tim Adams Foxley Riesling</b> 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 WINE

	175ml	250ml	75cl Bottle
<b>Chiaro Italian Pinot Grigio Rosato</b> Light & fresh, subtle strawberry & summer fruits	£5.00	£6.50	£18.00
<b>The Bulletin California White Zinfandel</b> Deliciously fresh & elegant. Pale fruity pink, fresh strawberries; squishingly succulent	£4.90	£6.30	£17.50

## SPARKLING

	125ml	75cl Bottle
<b>Prosecco Borgo Alato Italy</b> 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
<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