

SMALL NIBBLES

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

GRAZING & SHARING

Soup of the Day today's artisan bread	£4.00
Red Pepper Hummus chilli oil & flatbread	£5.25
Baked King Prawns in a thermidor sauce with sourdough toasts	£7.25
Chicken & Chorizo Skewer with roasted vegetables in a smoked paprika marinade and chive crème fraiche	£6.75
Smoked Salmon Tian beets, cream cheese and avocado	£6.75
Sticky Mini Chipolatas with a mustard mayonnaise	£4.25
Mushrooms on Toast chestnut mushrooms pan fried with cream, garlic and thyme finished with truffle oil on toasted rye bread	£5.50

MAINS

Battered Cod hand cut chips, homemade tartar sauce, minted crushed garden peas and buttered bloomer	£11.25	Beetroot & Goat's Cheese Tortellini with a wild garlic sage butter sauce	£5.50/£10.50
Pan Fried Sea Bass Fillet sautéed new potatoes, seasonal vegetables with a lemon and dill cream sauce	£14.50	Springtime Strudel chestnut mushroom, leek and blue stilton served with house salad and buttered new potatoes	£12.75
Thai Coconut Curry a light fragrant curry with warm spice, pak choi and purple sprouting broccoli served with wild rice <i>add king prawns £4.00 extra</i>	£10.75	Spring Salad quinoa, beets, leaves, spring onion, avocado, red cabbage, peppers, chia, pumpkin seeds and a lemon herb oil	£11.50
Korean Chicken Burger crispy chicken thighs in a sweet sticky sauce, coz lettuce, kimchi slaw served on a sesame black coal bun with a side of herb salted fries	£9.50	Slow Braised Ribs full rib rack slow braised in a sweet infused marinade with fries & kimchi slaw)	£11.50
Thyme Buttermilk Chicken in a basket - sriracha mayonnaise and herb salted fries	£10.75	The Bridge Burger hand pressed 5oz steak burger cos lettuce, gherkin, tomato, red onion & ketchup	£9.00

GRILLED

All our steaks are extra mature 30 day dry aged beef

8oz Sirloin hand cut chips, portabello mushroom and roast tomato	£14.75	10oz Ribeye hand cut chips, portabello mushroom and roast tomato	£19.75
Steak Frites 6oz flattened rump, herb seasoned fries and peppercorn sauce	£9.75	Harissa Lamb Cutlets feta, quinoa, pumpkin seeds, spring onion, leaves and peppers salad, Moroccan yoghurt dressing and flatbread	£16.25

Rump Steak Sandwich 6oz rump, caramelised onions, rocket and mustard mayonnaise on a glazed bun	£10.25
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SIDES

Buttered New Potatoes	£3.00	Mixed House Salad	£2.75
Herb Salted Fries	£2.50	Kimchi Slaw	£2.75
Sweet Potato Fries	£3.00	Rocket & Grana Padano reduced balsamic	£2.75
Grilled Flatbreads	£2.50	Peppercorn Sauce	£2.00
House Battered Onion Rings	£2.50	Blue Stilton Sauce	£2.50
Seasonal Vegetables	£3.50		

BRUNCH

Served Saturday & Sunday, 10.00am - 2.00pm

Eggs Benedicts <i>add roast ham £2.00 scottish smoked salmon £2.50 spinach £1.50 black pudding £2.00</i>	£5.50
Frittata chestnut mushroom, spinach, leek, sliced potato, egg and grana padano	£6.50
Croque Monsieur sourdough toast roast ham and mature cheddar <i>add poached egg £1.50</i>	£6.75
Breakfast Burger 6oz hand pressed burger, bury black pudding, spinach, pancetta and beef tomato	£9.50
Avocado & Tomato on Toast avocado cream cheese, roasted tomatoes on toasted sourdough <i>add a poached egg £1.50</i>	£6.50
Coconut Oats chia, pumpkin seeds, mixed berries and agave	£5.75

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. 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

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

Bombay Sapphire, strawberry & black pepper

£6.75

The Garden Tonic

Tanqueray, mint, St Germaine & lime

£6.25

RED WINE

	175ml	250ml	75cl Bottle
Kudu Plains Pinotage South Africa Friendly and approachable with ripe plum and blackcurrant fruit and soft rounded tannins.	£4.00	£5.30	£15.50
Santa Helena Merlot Ripe aromas that recall fresh black fruit, such as blackberries. Good intensity, clean, young	£4.20	£5.60	£16.50
Santa Helena Seleccion Pinot Noir Gran Reserva Chile Light but concentrated, dry but not mean – classic Pinot Noir	£4.60	£6.10	£18.00
Hutton Ridge Shiraz South African The Hutton Ridge Shiraz is a lively rich wine, full bodied with a subdued smokiness on the nose and a pallet of ripe fruit and interesting spice.	£4.80	£6.40	£18.75
Los Haroldos Malbec The sweetly smoky elements of this wine will work beautifully with the natural flavours of barbeuce (especially wood fired) whilst the deep fruit and secondary characters will compliment red meat very well.	£5.00	£6.60	£19.50
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.	£5.50	£7.30	£21.50
Chateau Billot Bergerac Rouge Merlot-Cabernet Franc France A full bodied red wine with notes of black fruits. Rich in dark fruit, the tannins are ripe and round and give the wine a wonderful mouthfeel			£22.50
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
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

WHITE WINE

	175ml	250ml	75cl Bottle
Kudu Plains Chenin South Africa Fresh citrus and peach flavours with zippy acidity and a refreshing finish.	£4.00	£5.30	£15.50
Casa Santiago Sauvignon Blanc Light Bodied with crisp citrus aromas of Lemon, lime & hints of passion fruit	£4.20	£5.60	£16.50
Boccantino Sicilia Catarratto /Pinot Grigio Italy Intense aromas of both citrus and tropical fruit flavours.	£4.50	£5.90	£17.50
Dilema Rueda Verdejo Hints of herbs & tropical fruit.	£4.90	£6.40	£19.00
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.	£5.00	£6.60	£19.50
Tokomaru Sauvignon Marlborough Fresh, citrusy, refreshing; the BIG Sauvignon mouthful	£5.50	£7.30	£21.50
Chardonnay domaine la croix belle A wine with an intense nose of citrus and quince notes. In the mouth soft creamy notes mingle with citrus lime and apple flavours lead up to a clean finish with subtle candied fruit hints.			£22.50
Neirano Gavi DOCG 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 WINE

	175ml	250ml	75cl Bottle
Chiaro Italian Pinot Grigio Rosato Light & fresh, subtle strawberry & summer fruits	£4.50	£5.90	£17.50
The Bulletin California White Zinfandel Deliciously fresh & elegant. Pale fruity pink, fresh strawberries; squishingly succulent	£4.60	£6.10	£18.00
		125ml	75cl Bottle
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	£19.75
Renard Barnier Brut Champagne Soft & full bodied, just off dry			£36.50
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.