



The Bridge
RESTAURANT
Celebrating 60 Years
1952 - 2012

Sixty years ago, in 1952 Frank & Betty Whiteside converted several Elizabethan cottages & a former cafe into The Bridge Hotel, little did they envisage the changes that would occur over the next 50 years! Prestbury has grown & The Bridge has grown with it. Unchanged however are the standards the Whitesides adopted when they set the wheels in motion. Customers today are offered the same quality of service & value for money, unfortunately at higher prices than 1952! The Hotel & Restaurant is now in the hands of their daughter Elaine, her husband Norman & son Fraser, who have built on & extended their traditions of offering warmth & hospitality to customers old & new. Here at The Bridge we strive to use only fresh ingredients sourced from suppliers specifically chosen for their reputations for quality. In addition, all our beef & lamb is sourced from National Park farms.

The menu changes weekly to constantly take advantage of seasonal produce.

We often hold special themed evenings in our restaurant, If you would like to be kept informed of our events & offers then please tell the Restaurant Manager know that you would like to be put on our email mailing list.



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Times & Prices

Lunch

Monday - Saturday

12:00 - 14:00

Two Courses - £13.95 / Three Courses inc Coffee - £16.95

Sunday Lunch

12:00 - 16:00

Three Courses inc Coffee - £21.50

Dinner

Monday - Thursday

18:30 - 21:30

Two Courses - £13.95 / Three Courses inc Coffee - £16.95

Friday Dinner

19:00 - 21:30

Three Courses inc Coffee - £25.00

Saturday Dinner

19:00 - 21:30

Three Courses inc Coffee - £29.50

Email: reception@bridge-hotel.co.uk

Tel: 01625 829 326

Web: www.bridge-hotel.co.uk

Sample Lunch Menu

Starters

Monday to Saturday
12:00 - 14:00

Homemade Soup of the Day
please ask for today's selection

Cocktail of Mixed Berries
creme fraiche

Honey Roasted Boneless Quail
white crab, tiger prawn, avocado pear, lettuce tulip, dill mayonnaise

Sliced Ogen Melon
black peppered stawberries, fresh mint vinaigrette

Pot Roasted Cumberland Sausage Ring
smoked bacon & onion gravy

Main Course

Pan Seared Fillet of Plaice
tiger prawn risotto, green herb oil

Sirloin Steak - cooked to your liking (£3.75 supplement)
tomatoes & mushrooms

Breast of Chicken
filled with steak & black pudding, wrapped in bacon, Burgundy jus

Peppered Lamb Cutlets
honey roasted fresh figs, rosemary jus

Portobello Mushroom (V)
beef tomato, baby spinach, fresh asparagus, leek cream

Bridge Salad
chicken, bacon, avocado & cheese tossed together in vinaigrette, topped with Parmesan shavings

Desserts

Lemon & Lime Posset

Flourless Chocolate Cake
orange confit

Selection of Ice Creams
with wafers

Hot Apple Crumble
creme anglaise

Chef's Selection Of Cheese
celery, biscuits & grapes

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad

Sample Midweek Dinner Menu

Monday to Thursday
18:30 - 21:30

Starters

Homemade Soup of the Day
please ask for today's selection

Smoked Trout & Salmon
wild rocket, caviar mayonnaise

Oven Roasted Flat Mushroom
topped with soft poached egg, cheese sauce

Tartlet of Sauteed Chicken Livers
chorizo & black pudding jus

Dovetail of Melon
fresh berries, vanilla sabayon

Main Course

Grilled Fillets of Plaice
lemon butter, sunblushed tomato, tiger prawns

Sirloin Steak - cooked to your liking
roasted artichoke bottoms, balsamic glaze

Honey Roast Ham
Madeira sauce

Rump of Lamb
rosemary gravy, mint jelly

The Bridge Salad
chicken, bacon, avocado & cheese, parmesan shavings,
vinaigrette dressing

Selection of Mixed Vegetables & Mushrooms (V)
parsley sauce & herb crumble

Desserts

Trio of Chocolate Mousse

Summer Fruit Sugar Glazed Brulee

Sticky Toffee Pudding
toffee nut sauce

Farmhouse Cheese Selection
celery, biscuits & grapes

Vanilla Cheesecake
passionfruit nectar

Mini A la Carte

Goat's Cheese Bruschetta & Dressed Rocket Salad
starter portion / main portion

A Plate of Cheshire Oaked Smoked Salmon
with traditional accompaniments

Creamy Onion & Garlic Mushrooms On Toast
starter portion / main portion

Soup of The Day
homemade bread

Tiger Prawn Cocktail
starter portion

Homemade Beef Burger
with chunky chips, onion & salad garnish
optional bacon & blue cheese topping

Bridge Salad
chicken, bacon, avocado & cheese tossed together in
vinaigrette, topped with Parmesan shavings

Traditional Fish In Batter
with chips & tartare sauce

Vegetable Lasagne
tossed, mixed salad

Chilli Con Carne
with rice

Mild Chicken Curry
boiled rice, naan bread & mango chutney

Steak, Mushroom & Onion Bruschetta
french fries

Side Orders - £3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad, balsamic dressing

Sample Friday Dinner

Starters

Blacksticks Blue Cheese Souffle
beetroot puree - pea shoot salad

Smoked Salmon
with traditional accompaniments

Soup Of The Day

Confit Of Lamb Spring Roll
redcurrant & mint syrup

Trio of Dovetail Melon
with fresh raspberry champagne syrup, peppered Parma ham

Scampi Mornay
white wine cheese sauce

Main Course

Half Roasted Duck
spiced plum sauce

Venison Loin
red cabbage, red wine & Morel sauce

Char Grilled Sirloin Steak - cooked to your liking
smoked paprika, cracked black pepper, sea salt, pink peppercorn butter

Ladywash Farm (Derbyshire) Boneless Loin of Lamb
fresh mint, potato & parsnip Anna

The Bridge Salad
chicken, bacon, avocado & cheese, parmesan shavings, vinaigrette dressing

Boneless Halibut Steak
smoked salmon, champagne cream

Asparagus & Wild Mushroom Puff Pastry Pillow
sauce Choron, mixed salad leaf

Desserts

Chocolate Mousse
vanilla ice cream

Fresh Strawberry Tartlet
filled with pastry cream

Hot Fig Pudding
toffee sauce

Roasted Hazelnut Cheesecake
toffee sauce

Farmhouse Cheese Selection
celery, biscuits & grapes

Live Music from Guy
Porteous Sounds
19:00 - 21:30

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad

Sample Saturday Dinner

Starters

King Prawns & Scallops
sauteed in garlic & lemon butter, served on samphire

Soup Of The Day

Oven Roasted Boneless Quail
summer berry farce, Madeira jus

Smoked Duck Breast Rilette
red char, wild rocket salad, damson conserve, toasted brioche

Infused Strawberry Jelly & Galia Melon
citrus confit

Main Course

Buttered Lemon Sole
Morecambe Bay shrimps, tomato, fresh parsley

Fillet of English Lamb
sweet potato & mustard mash, roasted cherry vine tomatoes & rosemary jus

The Bridge Salad
chicken, bacon, avocado & cheese, parmesan shavings, vinaigrette dressing

Escalope of Veal
cooked in dry white wine, Roquefort cheese, double cream & walnuts

Fillet of Beef
wrapped in Parma ham, chicken liver parfait, wild mushroom & Madeira sauce

Spinach & Goat's Cheese Roulade (V)
sunblushed tomato, pine nuts, rocket salad

Desserts

Caramelised Pear & Licourice Parfait
blackberry aroma

White Chocolate & Raspberry Cheesecake

Sticky Toffee Pudding
caramel sauce

Hot Chocolate Brownie
dark chocolate sauce

Farmhouse Cheese Selection
celery, biscuits & grapes

3 Course & coffee
Live Music
from Guy Porteous
19:00 - 21:30

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad

Sample Sunday Lunch

Served 12:00 - 16:00

Starters

Homemade Soup of the Day
please ask for today's selection

Seafood Hors d'Oeuvre
crisp salad leaf, green herb oil

Dovetail of Sweet Melon
oranges in Grand Marnier syrup, summer fruit compote

Warm Rilette of Duck
balsamic roasted cherry vine tomatoes, basil oil

Spicy Mushroom, Onion & Pink Prawn Bhaji
wild rocket, fresh mint, yoghurt dressing

Main Course

Roast Sirloin of Beef
yorkshire pudding & horseradish sauce

Roast Leg of Lamb
rosemary flavoured jus

Escalope of Turkey & Honey Roast Ham
pine nut & sunblush tomato butter

The Bridge Salad
chicken, bacon, avocado & cheese, parmesan shavings, vinaigrette dressing

Casserole of Veal, Chicken & Gammon
tarragon & white wine sauce, topped with game crisp

Cannelloni (V)
filled with spinach, sweetcorn, goats' cheese, tomato passata sauce

Desserts

Chocolate Marquis
strawberry compote

Raspberry Romanoff
vanilla cream

Selection of Ice Creams
with wafers

Hot Chocolate Fudge Cake
white chocolate sauce

Farmhouse Cheese Selection
celery, biscuits & grapes

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad

A la Carte

Starters

Duck Spring Roll

julienne of leeks & cucumber, oriental sauce
£7.50

King Scallops & Bury Black Pudding

pancetta, apple cream
£7.95

White Crab Fish Cake

brown crab aioli
£7.50

Red Onion Tarte Tatin

goat's cheese & asparagus cream
£6.95

King Prawns

baby spinach timbale, garlic butter
£11.95

Blacksticks Blue Cheese Souffle

beetroot puree, pea shoot salad
£7.50

Cheshire Oak Smoked Salmon

lemon, capers, diced onion
£8.75

Scampis Mornay

poached in white wine
creamy mature cheddar cheese sauce
£9.50

Half Melon & Winter Berries

white wine jelly
£7.50

A la Carte Main Courses

Meat Dishes

Escalope of Veal
pan fried, fresh tarragon, button mushrooms,
flamed in Pernod, finished with cream
£19.95

Chateaubriand
whole fillet roasted & sliced served with
bouquetiere of vegetables
£48.00 (2 persons)

Dornach Aberdeen Angus
Fillet Steak au Poivre
with crushed mixed peppercorns,
served with a cream & brandy sauce
£25.00

Steak Diane
tenderised sirloin steak, cooked at your table
with onions, mushrooms & parsley
flamed with cognac
£23.00

Fresh Mint Roasted Rack of Lamb
honey & sesame seeds
redcurrant & rosemary jus
£21.00

Venison Fillet
celeriac puree, roasted chestnuts,
game jus, parsnip crisps
£21.50

Half Roasted Gressingham Duck
orange marmalade & Cointreau glaze
£17.95

Tartlet of:
tomato, red pepper,
smoked cheese with mixed leaves (V)
£14.50

Served with Seasonal
Vegetables & Potatoes

Fish Dishes

Boneless Halibut Steak
topped with smoked salmon, served with
butterflied King prawns & champagne cream
£22.50

Scampis Mornay
poached in white wine, finished with a
creamy mature Cheddar cheese sauce
£19.00

Freshwater Trout
brown shrimp mousseline,
white wine & green grape sauce
£16.95

Poached Sea Bass Fillets
baby greens, lobster & Cognac sauce
£17.75

Dover Sole
simply grilled
finished with beurre noisette
Market Price

Side Orders

£3.00

Hand Cut Chips with Aioli

Ale Battered Onion Rings

Saute Mushrooms

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad, Balsamic Dressing

Creamed Potato

Baby Spinach

A la Carte

Desserts

Panna Cotta

frosted Kirsch ice cream cylinder, griotte cherries

£6.70

Chilled Apple & Raspberry Crumble

raspberry ripple ice cream

£6.95

Dark Chocolate Tart

milky bar sauce

£7.00

Crepes Suzette

cooked at your table, orange & Grand Marnier sauce, flamed with brandy

£17.50 (for 2 persons)

Warm Almond Cake with Spiced Pear

bitter chocolate & red wine sauce

£6.95

Chef's Farmhouse Cheese Selection

homemade biscuits, celery, grapes

£6.95

Port

Why not have a Port with your cheese

By the glass:

Ruby Port £2.25 / Taylors LBV £3.20 / Warre's Vintage 1983 £6.50

Coffee Selection

Cafe Latte £1.95

Cappuccino £1.95

Espresso Black £1.95

Decaffeinated £1.95

Liqueur coffee of your choice £5.50