

The Bridge Restaurant

To Start

French Onion Soup served with French breads 5.50
 Mackerel Fillet served with a horseradish sauce 6.00
 Ham Hock terrine, chicken mousse & piccalilli sauce 7.00
 Smoked Salmon with goats cheese coulis & a beetroot gel 7.00
 Escargots in garlic butter & cream foam 7.00
 Bridge salad, mixed with fresh salad leaves and dressing 6.00

Main Course

Calf's Liver 17.00

Creamed potato, maple cured pancetta & onion demi stock

Venison 21.00

Cabbage stuffed with asparagus, baton carrot & green bean, cauliflower puree & red current jus

Rump of Lamb 18.00

Fricassee of petit pois, asparagus, fondant potato & pan jus

Duck Two Ways 20.00

Confit leg bonbon, pan seared duck breast, white bean hummus, sautéed potato

Risotto 14.00

Sun Dried Tomato and Roasted Red Pepper Pesto accompanied with Char Grilled Asparagus finished with Olive Oil

Bridge Salad 12.00

Fresh salad leaves mixed in a seasoned dressing
 with Chicken / Ham / Prawn / Cheese

FRENCH CLASSICS*

Fruit de Mer 120.00 x 2 people

Steamed mussels, lobster, fresh crab, langoustines, Morecambe bay prawns, razor clams, brawn clams, scallops, lumpfish, caviar a burnt garlic aioli & croutons

Marseille Bouillabaisse 35.00

Selection of fish & shell fish, saffron fondant & roulli

Lobster Thermidor 45.00

Freshly caught lobster, mustard, cream, garlic, selection of chillies, cheese gratinated

Beef Bourguignon 22.00

Slowly braised beef served with smoked bacon & caramelised carrots

Suckling Pig 95.00 x 2 people

Slow cooked whole pig served with a garnish of vegetables

*as these items are specialized, a pre order one day prior to your reservation may be required

From the Sea

Dover Sole 32.00
 Halibut 22.00
 Plaice 19.00

Slow grilled with a fresh hollandaise sauce,
 baby potatoes & watercress

From The Grill

Prepared in one of the only Inka ovens in Cheshire, our chefs cook perfect steaks, fish & poultry to order on a balanced mixture of Charcoal and cedar wood.

Peak District Fillet Steak 8oz 24.00

Hand selected Peak District aged Beef Fillet

Rib Eye 10oz 23.00

Marbled Beef Rib Eye

Succulent Chicken Fillet 19.00

Served with confit mushroom, cherry vine tomato & café de Paris butter & fries

Grilled Sea Bass 24.00

Served with char-grilled courgette, cherry vine tomatoes, parsley butter and fries.

Sauces 3.00
 Cracked Black Peppercorn
 Roquefort
 Red wine & Mushroom Jus

Sides 4.00 each

Hand Cut Chips
 Steamed Spinach
 Seasonal Vegetables
 Cauliflower Cheese
 Onion Rings
 Fresh green salad
 Dauphinoise Potatoes
 Creamed Potato
 French fries

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Opening Hours

Breakfast Menu served
 Monday - Friday 7.15am – 9.15am
 Saturday - Sunday 7.30am – 9.45am

Lunch
 Monday - Saturday 12pm – 5pm

Dinner
 Monday – Saturday 6pm – Last Orders 9.30pm
 Sunday 12pm - Last Orders 8.30pm

Allergen information is available on request, please ask a member of team for details.
 Special dietary requirements can be accommodated, please ask a member of our team for details.
 All prices are inclusive of VAT.
 All our food is freshly prepared to order, your patience is appreciated during busy times.