

THE BRIDGE RESTAURANT

To Start

Homemade Soup of the Day

Smoked Salmon and Asparagus Roulade
Red onion and Lilliput caper salad, lemon and dill mayonnaise

Whole Baked Camembert
Studded with rosemary and garlic, red onion jam and toasted croutons

Pressed Game Terrine
Roasted baby beets, walnut and yellow courgette salad with olive oil

Mixed Pearls of Melon
Dressed with honey, mint and yogurt

Soft Boiled Deep Fried Hens Egg
Wrapped in black pudding, mixed leaves and paprika dressing

Main Course

Pan Fried Sea Trout
Saffron new potatoes, wilted spinach and tartare sauce cream

Braised National Park Lamb Shank
Buttery roasted garlic mash with tomato rosemary sauce and root vegetables

Chargrilled Sirloin Steak
Confit mushrooms and cherry vine tomatoes and French fries
Add a sauce - Pepper , Stilton or Diane (£2.00 supplement)

Seabass Fillet
Pan fried with pak choi, mooli and carrot julienne, pickled ginger, micro coriander and oyster dressing

Pea and Asparagus Risotto
Topped with parmesan shavings, truffle oil and fresh pea shoots

Roasted Pork 'T Bone' Chop
Bubble and squeak potato cake, apple and cider cream sauce

Dessert

Plum Tarte Tatin
Clotted cream and fruit coulis

Lemon Posset
Raspberry Coulis and a shortbread biscuit

Eton Mess

Selection of ice cream

Cheese selection
Homemade biscuits, celery, chutney and grapes

Baked Dark Chocolate Cheesecake
White Chocolate Sauce

Two Courses £19.00 Three Courses £24.00

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