

The Bridge Restaurant Opening Times & Prices

Lunch

Monday - Saturday: 12.00 - 2.00pm

2 courses - £13.95 / 3 courses inc. coffee - £16.95

Sunday: 12.00 - 4.00pm

3 courses inc coffee - £21.50

Dinner

Monday - Thursday: 6.00pm - 9.30pm

2 courses - £13.95 / 3 courses inc. coffee - £16.95

Friday Dinner: 7.00pm - 9.45pm

2 courses - £19.95 / 3 courses inc. coffee - £25.00

Saturday Dinner

19.00pm - 21.45pm

3 courses inc. coffee - £29.50

Sample Midweek Lunch

Monday to Saturday: 12.00 - 2.00pm

2 courses - £13.95 / 3 courses - £16.95

Starters

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 strawberries, 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

*add a scoop of ice cream to complement your chosen dessert (75p supplement)

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms, caramelised onions

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad balsamic dressing

Sample Midweek Dinner Menu

Monday to Thursday: 6.30pm - 9.45pm

2 courses - £13.95 / 3 courses - £16.95

Starter

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 (£3.75 supplement) roast 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 Brule

Sticky Toffee Pudding toffee nut sauce

Farmhouse Cheese Selection celery, biscuits & grapes

Vanilla Cheesecake passionfruit nectar

Mini A la Carte

Goat's Cheese Bruschetta with Dressed Rocket Salad

starter portion £5.50 / main portion £9.00

A simple plate of Cheshire Oaked Smoked Salmon with traditional accompaniments £8.75

Creamy Onion & Garlic Mushrooms On Toast starter portion £4.75 / main portion £7.50

Soup of The Day homemade bread £4.75

Tiger Prawn Cocktail starter portion £6.50

Homemade Beef Burger* with chunky chips, onion & salad garnish £7.50

*optional bacon & blue cheese topping £0.75

Bridge Salad chicken, bacon, avocado & cheese tossed together in vinaigrette, topped with Parmesan shavings £7.75

Traditional Fish in Batter with chips & tartare sauce £9.50

Vegetable Lasagne tossed, mixed salad £9.00

Chilli Con Carne with rice £9.00

Mild Chicken Curry boiled rice, naan bread & mango chutney £9.50

Minute Steak french fries, onions & mushrooms £9.50

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms, caramelised onions

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad balsamic dressing

Sample Friday Dinner

Live music from Guy Porteous Sounds 7.00pm - 9.30pm

2 courses - £19.95 / 3 courses - £25.00

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 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

Side Orders

£3.00

Hand Cut Chips with Aioli

Onion Rings ale battered

Saute Mushrooms, caramelised onions

Saute Potatoes

Wild Rice Timbale

Rocket & Parmesan Salad balsamic dressing

Sample Saturday Dinner

Live music from Guy Porteous Sounds 7.00pm - 9.30pm

2 courses - £29.50

Starters

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

Soup Of The Day

Oven Roasted Boneless Quail summer berry farce, Madeira jus

Smoked Duck Breast Rillettes 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

Side Orders

£3.00

Hand Cut Chips with Aioli
Onion Rings ale battered
Saute Mushrooms, caramelised onions
Saute Potatoes
Wild Rice Timbale
Rocket & Parmesan Salad balsamic dressing

Sample Sunday Lunch

12:00 - 4:00pm

3 courses - £21.50

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 Rillettes 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
Selection of Ice Creams with wafers
Hot Chocolate Fudge Cake white chocolate sauce
Farmhouse Cheese Selection celery, biscuits & grapes

Side Orders

£3.50

Hand Cut Chips with Aioli
Onion Rings ale battered
Saute Mushrooms, caramelised onions
Saute Potatoes
Wild Rice Timbale
Rocket & Parmesan Salad balsamic dressing

A la Carte

Starters

Vegetarian Spring Roll deep fried seaweed, cashew nuts, oriental sauce £ 5.95
Roasted Boneless Quail mixed berry farci, Madeira sauce £ 7.50
White Crab Fish Cake brown crab aioli £ 8.50
Red Onion Tarte Tatin goat's cheese & asparagus cream £ 6.95
Tempura King Prawns & Scallops Chinese leaf, wasabi dressing £ 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 with a creamy mature cheddar cheese sauce £ 9.50
Half Melon & Summer Fruits white wine jelly £ 7.50

A la Carte Main Courses

Meat Dishes

10oz T Bone Steak grilled tomatoes & mushrooms, onion rings £23.00
Beef Perigourdine whole fillet marinated in red wine, roasted & sliced onto a fresh truffle jus £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 flattened 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
Chicken Schnitzel escalope of chicken breast, flattened, breadcrumbed & lightly fried served with capers & lemon £15.50
Half Roasted Gressingham Duck orange marmalade & Cointreau glaze £17.95
Asparagus & Wild Mushroom Puff Pastry Pillow sauce Choron, mixed salad leaf £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
Pan Roasted Cod Loin on a bed of samphire, topped with Chorizo sausage & champagne cream £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, Caramelised Onions
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
Apple & Raspberry Crumble raspberry ripple ice cream £6.95
Summer Pudding fresh berries & lavender cream £6.95
Dark Chocolate Tart milky bar sauce £7.00
Crepes Suzette (for 2 persons) cooked at your table, orange & Grand Marnier sauce, flamed with brandy £17.50

Ports

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 £5.00