

Bridgewood Manor Sample Menu

Sharing

King prawns, crispy squid, goujons, & whitebait £12
served with bloody mary mayo and lemon & lime crème fraiche

Meat feast £12

glazed wings, baked pork belly, ham hock bon bon, mozzarella sticks, with sour cream chive
& tomato & coriander salsa, pickles & sour dough

Green olive & herb bread £10

fresh basil butter, French le blanc, olive oil & balsamic vinegar

Oxtail & potato croquette £10.75

manchego cheese, truffle oil & pea shoot salad

Starters

Chef's soup of the day £5.50

Roasted chicken & ham hock terrine £7.50

English mustard mayo, wheatberry & apple salad Grilled red pepper & figs £7
olive oil & balsamic dressed wild rocket & watercress, toasted pine nuts (v)

Smoked salmon press £7.50

Grapefruit pickled vegetables, dill crème fraiche

Blue cheese & walnut souffle £7

Mustard dress red onion & radicchio salad

Main courses

Rustic steak & ale pie £16.50

butter & double cream mash, peas, bacon & cabbage

Rustic chicken, ham hock & leek pie £16.50

butter & double cream mash, peas, bacon & cabbage

roast rump of lamb £22

Creamy leek mash, green beans & rosemary jus

Breast of chicken stuffed with leek & wild mushrooms £17

Braised fondant potato & candied vegetables

Crisp skin fillet of sea bass £17.50

warm barley & broad bean salad, lightly spiced parmentier potatoes

slow cooked rib of beef £17.50
horseradish mash potatoes, baby onion & mushroom jus

Chef's colin goat curry £17
basmati rice, paratha, spicy chutney & garlic pumpkin & kale

grilled fillet of trout £17
Caper crushed new potatoes, tenderstem broccoli

Moroccan spiced vegetable & rice paper parcel £16
Braised brown rice, peas & broad beans

Grills

Chefs steak of the week
please ask your server for our head chef colin's choice of steak this week

8oz USDA sirloin steak & fries £21
steak and fries cooked how you like

8oz Bavette steak £17
Triple cooked chips, chestnut mushroom fricassee, cherry tomatoes & garlic salsa
sometimes known as "butcher's steak", because butchers would often keep it for themselves
rather than offer it for sale. Best cooked medium / medium rare best cooked medium /
medium rare

Add, peppercorn sauce, bearnaise sauce or garlic butter £1.50(each)

Flame scorched beef & marrow burger £15.50
Pulled pork, smoked cheese, tomato chutney, brioche bun & fries

Halloumi burger (v) £15.50
Marinated halloumi, griddled courgettes, aubergine, portobello mushroom, brioche bun &
fries
Add, cheddar cheese, smoked streaky bacon, garlic mushroom, fried egg, jalapenos, blue
cheese & onion rings £1 (each)

Sides & fries £3.75

Triple Cooked Chips

Sea salt fries

Sweet potato fries

Onion Rings

Garlic spinach & kale

Steamed green vegetables
Caesar Wedge
House salad
Lemon & Lime Chopped Salad
Mashed potatoes

Desserts

Chocolate & salted caramel tart £6.50
caramel sauce

Raspberry & vanilla cheesecake dome £6.50
Raspberry sauce

Dark chocolate & hazelnut sphere £6.50
Dark chocolate sauce

Ginger crème brulee £6.50
Blackcurrant coulis, vanilla shortbread

Spiced rum & raisin sponge £6.50
Rum & raisin ice cream & vanilla custard

Trio of ice cream £6.50
Three scoops of your choice

Rum & raisin, coconut, pistachio, chocolate, vanilla & strawberry

Selection of cheeses £8.50
with spiced pear chutney & savoury biscuits