

The Bridge House Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - Vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)

British pea & watercress soup topped with pumpkins seeds and crème fraîche, served with toasted sourdough £5.50 (v)

Homemade potted smoked mackerel pâté with toasted sourdough £5.75

To share - The continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27

Devon crab on toasted sourdough with avocado £7.25

Salads & light mains

Smoked beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing £9.50 (ve)

Baby kale salad, heirloom tomatoes, avocado and mozzarella, drizzled with sunflower seed & herb dressing £9 (v)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Main courses

Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.25 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Handmade chicken Kiev, creamy mash and cavolo nero £10.50

Salmon & crab fishcakes served with an Asian slaw, baby kale & watercress salad and hollandaise sauce £11

Confit duck leg served with beluga lentils, creamy mash and cavolo nero £14.50

21-Day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15

*Mushroom risotto with pecorino and pumpkin seeds £10
(v)*

Sides

Fries £3

Triple-cooked chips £3

Sweet potato fries £3.50

Watercress & shaved hard cheese salad £3.50

Seasonal vegetables £3.50

Desserts

*British cheese board including Cornish blue, Wensleydale
with cranberry, Sandham's crumbly Lancashire and
St.Helen's Farm goat's cheese, Served with celery,
savoury biscuits & red onion chutney £7.75 (v)*

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

*Warm chocolate brownie served with hazelnut ice cream
£5.50 (v, n)*

*Rhubarb & ricotta cheesecake with strawberry compote
£5.75*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*