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# THE BRIDGE

RESTAURANT DINER & BAR

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## MAINS

<b>FULL ENGLISH</b> Streaky Bacon   Cumberland Sausage   Smoky Baked Beans   Poach Egg   Charred Plum Tomato   Portobello Mushroom   Hash Brown   Toasted Sourdough	<b>14.50</b>
<b>VEGAN FULL ENGLISH</b> Tomato & Basil Sausage   Smashed Edamame   Smoky Baked Beans   Charred Plum Tomato   Portobello Mushroom   Hash Brown   Toasted Sourdough (VE)	<b>14.50</b>
<b>WAFFLES</b> Belgian Style Waffles - Fried Chicken Tenders   Maple Glaze   Tarragon Mayo   Crispy Onion - Berry Compote   Vanilla Ice Cream (V)	<b>14.50</b> <b>12.75</b>
<b>LOADED HASH</b> Homemade Hash Browns   Smashed Edamame   Sour Cream   Jalapeno (VE) - Add Fajita Chicken +5.00 - Add Poached Egg (V) +3.00	<b>10.50</b>
<b>BERRY CHIA CRUNCH BOWL</b> Creamy Chia Pudding   Seasonal Berry Glaze   Citrus Zest   Crunchy Seed Granola   Freeze-Dried Berry   Maple Syrup   Fresh Mint (VE, NGCI)	<b>12.50</b>
<b>RICE BOWLS</b> Sticky Rice Salad   Carrot Julienne   Kale   Sesame Aubergine   Katsu Emulsion   Seaweed Salt   Edamame Beans (VE, NGCI) - Add Soy & Ginger Chicken Thigh (NGCI) +4.50 - Add Roasted Butternut Squash (VE, NGCI) +4.50	<b>11.50</b>

## CLASSICS

<b>FISH &amp; CHIPS</b> Freshly Battered Haddock Fillet   Maldon Sea Salt Fries   Mushy Peas   Blackdown Growers Herb Tartare   Lemon Wedge	<b>17.50</b>
<b>LAKELAND VENISON BURGER</b> Venison patty   Warm Brioche Bun   American Burger Sauce   Sliced American Cheese   Beef Tomato   Gem Leaves   Skinny Fries	<b>15.00</b>
<b>THE PLANT-BASED BURGER</b> Mushroom and Beetroot Patty   Warm Brioche Bun   Creole Ketchup   Sliced Vegan Cheese   Beef Tomato   Gem Leaves   Skinny Fries (VE)	<b>14.50</b>
<b>THAI YELLOW CHICKEN CURRY</b> Delicately Spiced Golden Curry with Chicken & Citrus Notes   Fragrant Jasmine Rice   Heritage Carrot Ribbons, Coriander Leaves & Green Chilli Salad   Orange & Lemon Emulsion (NCGI)	<b>16.50</b>
<b>THAI SWEET POTATO &amp; COCONUT TOFU CURRY</b> Sweet Potato & Coconut Tofu Thai Curry   Fragrant Jasmine Rice   Heritage Carrot Ribbons, Coriander Leaves & Green Chilli Salad   Orange & Lemon Emulsion (VE,NGCI)	<b>16.50</b>
<b>CAESAR SALAD (NGCI)</b> Cos Lettuce   Shaved Reggiano   Rustic Croutons   Classic Caesar Dressing   Gem Hearts   Boiled Egg - Add Griddled Chicken Breast (NGCI) +4.50 - Add Halloumi (NGCI) +4.50	<b>12.00</b>

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## ROOM FOR A DESSERT?

<b>CHOCOLATE BROWNIE</b> Indulgent Chocolate Brownie   Raspberry Coulis   Raspberry Crumb (VE)	<b>7.00</b>
<b>SORBETS</b> Blood Orange   Mango   Lemon (VE NGCI)	<b>7.50</b>
<b>DEEP FILLED APPLE PIE</b> Vanilla Ice Cream   Cinnamon & sugar crumb	<b>7.00</b>

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**ALLERGY? VE VEGAN | V VEGETARIAN | NGCI NON GLUTEN CONTAINING INGREDIENTS**

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## CHAMPAGNE & PROSECCO

	125ML	BOTTLE
<b>VIA VAI PROSECCO</b> Crisp green apple, pear & lemon 10.5%ABV	9.75	39.50
<b>MONTAUDON NV BRUT</b> Fresh citrus apple & brioche 10.5%ABV		68.00

## WHITE WINE

	175ML	BOTTLE
<b>ALMA BLANCO</b> Floral, apple and apricot 11%ABV	8.85	35.00
<b>STORMY CAPE CHENIN BLANC 18</b> Passion fruit, green apple and lemon 13%ABV	9.50	37.50
<b>EINS ZWEI ZERO RIESLING</b> Lime and citrus, with hints of red apple 0.0%ABV	7.00	29.00
<b>PICPOUL DE PINET 23 BELLE MARE</b> Citrus, lemon and grapefruit flavours 13.5%ABV		51.50

## RED WINE

	175ML	BOTTLE
<b>ALMA TINTO</b> Dry, cherry and redcurrant 11%ABV	8.85	35.00
<b>STORMY CAPE SHIRAZ</b> Blackcurrants and blackberries 11%ABV	9.50	37.50
<b>LES MOUGEOTTES PINOT NOIR</b> Pineapple and peach 13%ABV		49.50
<b>ZERO POINT FIVE PINOT NOIR</b> Lime and citrus, with hints of red apple 0.5%ABV	7.00	29.00

## ROSÉ WINE

	175ML	BOTTLE
<b>WEST COAST SWING ZINFANDEL</b> Peaches, mango and melon 10%ABV	9.75	39.50
<b>EINS ZWEI ZERO ROSE</b> Strawberries, raspberries and citrus, with a hint of grapefruit 0.0%ABV	7.00	29.00

## SOFT DRINKS

<b>SOFT DRINKS</b> Pepsi, Pepsi Max, Pepsi Max Cherry, 7UP, Tango Orange	3.00
<b>MINERAL WATER</b> Still / Sparkling	2.75

## BEER & CIDER

<b>BUDWEISER NRB 4.5%ABV 330ML</b>	7.20
<b>CORONA NRB 4.5%ABV 330ML</b>	7.20
<b>CORONA CERO 0% NRB 330ML</b>	6.90
<b>STELLA GF NRB 4.6%ABV 330ML</b>	7.20
<b>KOPPARBERG RASPBERRY NRB 4% ABV 500ML</b>	7.20

## SPIRITS

	25ML	50ML
<b>SMIRNOFF VODKA</b>	8.50	15.00
<b>BACARDI BLANCA WHITE RUM 37.5%ABV</b>	8.50	15.00
<b>CAPTAIN MORGANS SPICED RUM 35% ABV</b>	8.50	15.00
<b>CAPTAIN MORGANS SPICED 0% RUM 0.0%ABV</b>	8.50	15.00
<b>GORDONS GIN 37.5%ABV</b>	8.50	15.00
<b>GORDONS PINK GIN 37.5%ABV</b>	8.50	15.00
<b>BOMBAY SAPPHIRE GIN 40%ABV</b>	8.50	15.00
<b>HENDRICKS GIN 41.4%ABV</b>	8.50	15.00
<b>SIPSMITHS BLOOD ORANGE GIN 40%ABV</b>	8.50	15.00
<b>WHITLEY NEILL RASPBERRY GIN 43%ABV</b>	8.50	15.00
<b>BELLS WHISKEY 40%ABV</b>	8.50	15.00
<b>JACK DANIELS WHISKEY 40%ABV</b>	8.50	15.00

## HOT DRINKS

<b>SINGLE ESPRESSO</b>	2.75
<b>DOUBLE ESPRESSO</b>	3.60
<b>AMERICANO</b>	3.95
<b>FLAT WHITE</b>	4.25
<b>CAPPUCCINO</b>	4.25
<b>CAFÉ LATTE</b>	4.25
<b>MOCHA</b>	4.60
<b>HOT CHOCOLATE</b>	4.50
<b>EXTRA SHOT</b>	1.20
<b>SELECTION OF TEAS</b>	3.40



### UNDER 25?

Please be prepared to show proof of age when buying alcohol.

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