

# THE BRIDGE

## RIVERSIDE EATERIE

### SMALL PLATES

**£7 each or three for £18**

- Deep fried duck gyoza with hoisin sauce
- Chorizo with red wine & honey (gf)
- Strips of rare rump steak with chimichurri
- Swedish meatballs in gravy with cranberry sauce
- Three cheese croquettes with chilli jam
- Halloumi fries with chilli jam mayonnaise

### STARTERS

- A bowl of marinaded Italian olives 3.50 (gf v vg)
- A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 12.50
- Whole box baked camembert with onion marmalade & herb crust (to share) 15.00
- Pressed ham hock & pistachio terrine, piccalilli & sourdough toast 10.00
- Twice baked comte souffle with parmesan cream 11.00
- Mulled poached pear, Stilton & candied walnut salad 10.50
- Maryland crabcakes with tartare sauce 11.50
- Swiss chard & olive ravioli with puttanesca sauce, crisp garlic sourdough crumbs 9.50/17.50 (vg)

### MAINS

- Char grilled 8oz 28 day aged Sirloin steak 31.00
- Char grilled 8oz 28 day aged rump steak 27.50
- Steaks garnished with roast beef tomato with a herb crumb, garlic mushroom & hand cut chips, green peppercorn sauce, garlic & parsley butter or Stilton***
- Beer battered haddock & chips with tartare sauce, crushed peas 21.00
- Bridge fish pie – Salmon, smoked haddock, white fish, tiger prawns & boiled egg in a creamy white sauce, seasonal vegetables topped with mash & cheese 23.00
- 'Beyond meat' burger in a gluten free roll with dill pickle, red onion, tomato, chilli jam, French fries 20.00 (vg)
- Whole roasted poussin with garlic or 'nduja butter, garlic & rosemary French fries, Green salad 25.00 (gf)
- Goats cheese & beetroot risotto with parmesan & a green salad 18.50 (gf)
- Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 20.00
- Pan fried calf's liver with spinach, crisp bacon, caramelised red onions, gravy & buttery mashed potato 24.00 (gf)

### EXTRAS £5.00

- |                                |                          |                |
|--------------------------------|--------------------------|----------------|
| Garlic & rosemary French fries | Wilted spinach           | House salad    |
| Crisp onion rings              | Garlic bread with cheese | Hand cut chips |

**Please Note:** (v) vegetarian. (vg) vegan, (gf) gluten free. Dishes with bread or toast can be served with a gluten free roll. All dishes are cooked to order and main courses can take up to 25 minutes. A discretionary 10% service charge will be added to tables of 6 or more.

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### CHAMPAGNE & SPARKLING

|                                     | 125ml | Btl   |
|-------------------------------------|-------|-------|
| Gallimard Pere et Fils NV Brut      | 11.00 | 55.00 |
| Di Maria Prosecco                   | 8.50  | 30.00 |
| Joseph Perrier cuvee Royale Brut NV | -     | 80.00 |

### WHITE

|                                             | Region      | 175ml | 250ml | Btl   |
|---------------------------------------------|-------------|-------|-------|-------|
| Sierra Grande Sauvignon Blanc               | Chile       | 6.50  | 9.00  | 27.00 |
| Ancora Pinot Grigio                         | Italy       | 6.00  | 8.50  | 25.00 |
| False Bay Chenin blanc                      | S Africa    | 6.50  | 9.00  | 27.00 |
| Listening Station Chardonnay                | Australia   | -     | -     | 30.00 |
| Picpoul de Pinet, Domaine des Lauriers      | France      | -     | -     | 34.00 |
| Gavi La Battistina                          | Italy       | -     | -     | 38.00 |
| Vina Almirante Pionero Albarino             | Spain       | -     | -     | 39.00 |
| Te Merio, Malborough Sauvignon              | New Zealand | -     | -     | 40.00 |
| Sancerre, Domaine Tassin                    | France      | -     | -     | 50.00 |
| Chablis Domaine de la Motte Vieilles Vignes | France      | -     | -     | 55.00 |
| Macon-Charnay Clos de L'eglise              | France      | -     | -     | 56.00 |

### ROSE

|                          | Region | 175ml | 250ml | Btl   |
|--------------------------|--------|-------|-------|-------|
| Ancora Pinot Grigio Rose | Italy  | 6.50  | 9.00  | 27.00 |
| Cotes de Thau            | France |       |       | 35.00 |

### RED

|                                                                                 | Region    | 175ml | 250ml | Btl   |
|---------------------------------------------------------------------------------|-----------|-------|-------|-------|
| Para Dos Malbec                                                                 | Argentina | 6.10  | 8.70  | 26.00 |
| Les Oliviers Merlot-Mourvedre                                                   | France    | 6.90  | 10.00 | 29.00 |
| Borsao Garnacha Seleccion                                                       | Spain     | 6.10  | 8.70  | 26.00 |
| Soldiers Block Shiraz                                                           | Australia | -     | -     | 31.00 |
| Il Pumo Negroamaro Salento                                                      | Italy     | -     | -     | 29.00 |
| Les Volets, Pinot Noir                                                          | France    | -     | -     | 32.00 |
| Les Coteaux Cotes du Rhone Villages                                             | France    | -     | -     | 35.00 |
| Gran Dominio Crianza                                                            | Spain     | -     | -     | 38.00 |
| Fleurie 'Terre Divine' Domaine de la Treille                                    | France    | -     | -     | 39.00 |
| Gran Passione, Veneto – mini Amarone                                            | Italy     | -     | -     | 45.00 |
| Domaine Montrose 'Salamandre' Cotes de Thongues, Syrah, Cabernet Sauvignon 2020 | France    | -     | -     | 65.00 |

Wines by the glass are also available in a smaller 125ml measure