

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

£8 each or three for £20

Chorizo with red wine & honey (gf)

Buffalo chicken wings with blue cheese dip (gf)

Kalamata olives with feta & oregano (gf)

Whipped goats cheese & chilli with toasted pitta bread

Halloumi fries with chilli jam mayo

Welsh rarebit and ale dip with sourdough soldiers

STARTERS

A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 15.00

Whole box baked camembert with onion marmalade & herb crust (to share) 16.00

Twice baked Gruyere souffle with cheese sauce, rocket & shaved parmesan 14.00

Linguine with mussels, clams, chilli, garlic, white wine & olive oil 15.00 (gf)

Duck liver pate, port reduction, toast 13.50

Crab & crayfish cocktail with brown bread & butter 14.50

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 33.00 (gf)

Char grilled 8oz 28 day aged rump steak 28.50 (gf)

Steaks garnished with caramelised Roscoff onion, garlic mushroom & hand cut chips, green peppercorn sauce, garlic & parsley butter or Stilton

Beer battered haddock & chips with tartare sauce, crushed peas 22.00

'Beyond meat' burger in a gluten free roll with dill pickle, red onion, tomato, chilli jam, French fries 21.00 (vg) (gf)

Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 21.00

Pink duck breast, Griottine cherry sauce, summer vegetables & duck fat fondant potato 28.50 (gf)

Salmon & tarragon fishcake, tarragon cream sauce, wilted spinach 23.00

Pan fried calf's liver, sage & onion fritters, crisp bacon, courgettes Provençale, & garlic & rosemary French fries 27.00

Rigatoni Diavolo – pasta with a spicy tomato and basil sauce, burrata and parmesan, watercress salad 20.00 (v)

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	13.00	65.00
Di Maria Prosecco	7.50	34.00
Serveaux Carte d'or Champagne NV	-	90.00

WHITE

	Region	175ml	250ml	Btl
Sierra Grande Sauvignon Blanc	Chile	6.50	9.35	28.00
Ancora Pinot Grigio	Italy	6.50	9.35	28.00
False Bay Chenin blanc	S Africa	6.90	10.00	29.00
Listening Station Chardonnay	Australia	-	-	32.00
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	9.35	28.00
Cotes de Thau	France			37.00

RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	6.50	9.00	27.00
Les Oliviers Merlot-Mourvedre	France	7.00	11.00	30.50
Borsao Garnacha Seleccion	Spain	6.55	9.35	28.00
Soldiers Block Shiraz	Australia	-	-	32.00
Il Pumo Negroamaro Salento	Italy	-	-	30.00
Les Volets, Pinot Noir	France	-	-	33.00
Plan Dieu Cotes du Rhone Villages	France	-	-	36.00
Gran Dominio Crianza	Spain	-	-	39.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	45.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	46.00
Chateau Des Adouzes, Faugere	France	-	-	70.00

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