

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

£7 each or 3 for £18

Tiger prawn tempura with sweet chilli sauce

Halloumi fries with chilli jam

Chorizo, garlic, honey & red wine

STARTERS

A bowl of marinated Italian olives 3.50 (gf, v, vg)

A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 10.50

Twice baked goat's cheese soufflé with poached pears & walnuts 10.00

Ham hock terrine with piccalilli & toast 9.00

Crab & crayfish cocktail with brown bread & butter 10.00

Marinated beetroot & grilled goat's cheese salad 9.00 (gf, v)

Whole box baked camembert with onion marmalade & crusty bread (to share) 14.00 (v)

MAINS

Char grilled 8oz 28 day aged Sirloin steak 29.50

Char grilled 8oz 28 day aged flat iron steak cooked rare to medium rare 25.00

Steaks garnished with roast beef tomato with a herb crumb, garlic portobello mushroom & hand cut chips, green peppercorn sauce or garlic & parsley butter

Roasted chicken breast stuffed with goat's cheese and wrapped in Parma ham, red pepper coulis, braised fennel & sautéed potatoes £24 (gf)

Beer battered haddock with tartare sauce, crushed peas & hand cut chips 18.00

Sweet potato & vegetable satay curry with katchcumber salad & steamed jasmine rice 18.00 (vg, gf)

Bridge fish pie – Salmon, smoked haddock, white fish, tiger prawns & boiled egg in a creamy sauce topped with mash & cheese served with greens 22.00

Aberdeen Angus steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 19.00

Pan fried calf's liver, caramelised red onions, spinach, crisp bacon, gravy & mash 21.00 (gf)

EXTRAS £5.00

Garlic & rosemary French fries

Wilted spinach

House salad

Crisp onion rings

Mashed potato

Hand cut chips

Garlic bread with cheese

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 parties of 10 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	33.00
Joseph Perrier cuvee Royale Brut NV	-	80.00

WHITE

	Region	175ml	250ml	Btl
Aqualina Sauvignon blanc	S Africa	5.30	7.50	22.50
Ancora Pinot Grigio	Italy	6.00	8.00	24.00
Choza White Rioja	Spain	6.00	8.00	24.00
Listening Station Chardonnay	Australia	-	-	27.00
Picpoul de Pinet, Domaine des Lauriers	France	-	-	32.00
Gavi La Battistina	Italy	-	-	36.00
Finca Arantei Albarino	Spain	-	-	39.00
Catalina Sounds, Malborough Sauvignon	New Zealand	-	-	40.00
Sancerre, Domaine Tassin	France	-	-	50.00
Chablis Domaine de la Motte Vieilles Vignes	France	-	-	52.00
Macon-Charnay Clos de L'eglise	France	-	-	56.00

ROSE

	Region	175ml	250ml	Btl
Ancora Pinot Grigio Rose	Italy	6.00	8.00	24.00
Cotes de Thau	France	-	-	33.00

RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	5.50	7.70	23.00
Les Oliviers Merlot-Mourvedre	France	6.10	8.70	26.00
Borsao Garnacha Seleccion	Spain	6.10	8.70	26.00
Soldiers Block Shiraz	Australia	-	-	26.50
Il Pumo Negroamaro Salento	Italy	-	-	29.00
Les Volets, Pinot Noir	France	-	-	28.50
Les Coteaux Cotes du Rhone Villages	France	-	-	35.00
Gran Dominio Crianza	Spain	-	-	33.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	39.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	41.00
Chateau Labadie Médoc 2017	France	-	-	56.00

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