THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

£8 each or three for £20

Chorizo with red wine & honey (gf)

Saganaki – Halloumi fried in polenta, honey & black sesame seeds (gf)

Kalamata olives with feta & oregano (gf)

Swedish meatballs with cranberry sauce

Steamed bao buns with duck in hoisin sauce

STARTERS

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

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

Slow cooked ham hock, mozzarella, pesto & rocket salad 13.50

Crisp vegetable tempura with aioli 13.00 (vg)

Sourdough bruschetta with poached pear, Stilton, walnuts & honey 13.50

Warm soft herb blini, white crab meat, horseradish crème fraiche, pickled fennel salad 15.00

Box baked camembert studded with rosemary & garlic, caramelised red onion marmalade & crusty bread 15.00

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 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

Slow braised shoulder of lamb with a stew of shallots, flageolet beans, peas, garlic & parsley, crushed new potatoes 24.00

Bridge fish pie – Smoked haddock, salmon, white fish, tiger prawns & boiled egg in a creamy white sauce topped with mash & cheese, served with green vegetables 25.00

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

Pan fried calf's liver, crisp bacon, caramelised onion & caper gravy, wilted spinach, olive oil & garlic mash 27.00

Bangladeshi aubergine & tomato curry, fennel & coriander seeds, mango chutney, steamed basmati rice 20.00 (vg)

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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RIVERSIDE EATERIE

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
Estampado Malbec	Argentina	6.80	9.70	29.00
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