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BRIDGE INN

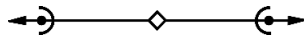


Evening Menu

Starters

To share – Baked Camembert with chutney's and toasted ciabatta **V £ 11.95**

Nachos topped with chilli & cheese with sour cream & salsa **£9.90**



Panko breaded Squid rings with fried seaweed and a soy & sweet chilli dressing **£ 5.80**

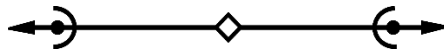
Soup of the day with butter and crusty bread **£ 5.60**

Creamy mushrooms served on a toasted garlic bread **V £ 5.70**

Sweetcorn fritters with mixed leaf & onion marmalade **V £5.60**

Cheddar & chive loaded potato skins with mixed leaf & piccalilli **V £5.70**

Hoi sin roasted mini sausages with a chipotle dip **£5.60**



Pub

Small Plates available

Pan fried Lambs liver and bacon served with parsley mashed potato and a rich gravy **gf £9.50/11.40**

Hand beer battered Cod fillet served with mushy peas, lemon, tartare sauce and chips **£9.80/12.30**

Breaded Scampi served with dressed salad, mushy peas, lemon, tartare sauce and chips **£10.10/12.10**

Lasagne served with a dressed salad and chips **£11.95**

Steak & kidney pudding served with chips, buttered seasonal vegetables and a rich gravy **£11.90**

Handmade beef burger, Burger sauce, bacon, cheese, salad leaves and sliced tomato & chips with tarragon mayo and burger relish **£11.95**

Battered chicken breast, garlic mayo, bacon, hash brown, salad leaves & chips with tarragon mayo and burger relish **£11.95**

Chicken & Leek Pie served with mashed potato, buttered seasonal vegetables and a rich gravy **£11.90**

V vegetarian – Gluten free **gf**

GRILL

Served with chips, Tomatoes, Mushroom, and coleslaw with a lightly dressed salad

Chicken & Rib Combo **gf** £15

Full Rack of Ribs **gf** £16

8oz Rib eye Steak **gf** £17

Gammon Steak & Egg **gf** £10.80/£13

Hunters Chicken **gf** £11.80/£14

(Small portion served without Tomatoes, Mushroom, and coleslaw)

PUDDING

ALL AT £5.95

Sticky toffee pudding with rich toffee sauce & custard

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White Chocolate & Raspberry Cheesecake with a mixed berry compote & cream

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Warmed Chocolate brownie with vanilla ice cream & a rich chocolate sauce **gf**

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Bread & butter pudding served with custard

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Belgian waffle, maple syrup & chocolate sauce served with vanilla ice cream **gfo**

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Warmed Four Layered Fudge cake served with vanilla ice cream

SIDES

Chips **v** £3.50

Cheesy Chips **v** £4.00

House Salad **v** £2.50

Coleslaw **v** £3.50

Garlic dough balls **v** £3.50

Cheesy Garlic dough balls **v** £4.00

Onion rings **v** £3.00

HOT DRINKS

AMERICANO £2.70

CAPPUCCINO £3.20

LATTE £3.20

ESPRESSO £2.45

DOUBLE ESPRESSO £3.10

HOT CHOCOLATE £3.60

POT OF TEA £3.00

SPECIALITY TEAS £3.00

DECAF COFFEE £2.65

All weights are approximate before cooking. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. We take the issue of food allergies and intolerances very seriously, if you have any concerns about the presence of allergens in our menu then please ask a member of the team who will be happy to help you. **All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens.** If you suffer from sensitive trace reactions for stated allergens please be aware we are unable to guarantee suitability for you. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know **before** ordering. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.