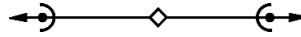


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# Valentines menu

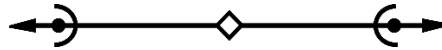
## Starters



Pan fried Woodland mushrooms on toasted brioche with a tarragon velouté V gfo

Rich onion soup with a cheddar floater, crusty bread & butter V gf

Calamari, pan fried in garlic butter with a beetroot salad & a chilli, soy and honey glaze gf



## Mains

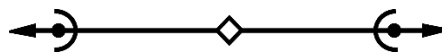
Roasted Salmon fillet on crushed buttered new potatoes with French peas gf

Pea, shallot & mushroom Risotto with parmesan shavings & a balsamic glaze V gf

Crab, crayfish & seafood Linguine threaded with seaweed in a creamy parsley sauce

Braised Pork cheeks on Chive mashed potato with roasted root vegetables & a port sauce gf

Chicken breast stuffed with a black pudding & pork forcemeat on dauphinoise potatoes, woodland mushroom, shallots & peas with a bacon & thyme sauce



## Pudding

Baked choc chip cookie dough topped with salted caramel ice cream V

White chocolate & raspberry cheesecake with mixed berry compote & cream V

Warmed Chocolate brownie topped with chocolate shavings & vanilla ice cream V gf

2 Courses £18.50

3 Courses £22.00

V vegetarian – Gluten free gf