

The Bridge Sunday Lunch Menu

To Start

Pea, fennel and mint soup
(vg option available)

Poached salmon and crayfish tails
Dill and lime aioli

Duck and fig terrine
Celeriac remoulade, pickled wild mushrooms

Poached asparagus

Lemon sabayon (v)

Trio of melon

Blood orange sorbet (vg)

Main Course

Served with cauliflower cheese, red cabbage, Vichy carrots

Roast sirloin of beef

Yorkshire pudding, roast potatoes, pan gravy

Roasted belly of pork

Sage and onion stuffing, roast potatoes, crackling

Chicken supreme

Tarragon risotto, red wine sauce

Pan-fried hake

Crushed herb potato, creamed leeks

Caramelised red onion tart

Balsamic vinegar, rocket, cherry tomatoes (v)

Dessert

Salted caramel and chocolate tart

Honeycomb ice cream

Bread and butter pudding

Vanilla custard

Raspberry crème brûlée

Cheese selection

With traditional accompaniments

One course £20 per person

Two courses £25 per person

Three courses £29.50 per person

A discretionary service charge of 10% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.