

# B

## SHARING PLATES

### Asian Plate £14

A selection of Korean spiced chicken wings, chilli salt squid & five spiced crispy pork belly

### Charcuterie Plate £12

A selection of finest cured meats accompanied by artisan bread, tapenades, pesto & olives

### Ploughman's £10

Classic Ploughman's - Withnail Blue, Cadog, Keverigg, house chutney, apple & pickled onions.

Served with artisan breads

*Add Cumbrian cured air dried ham £2.5*

## SIDES

Frites

Iceberg & blue cheese salad

Bridge coleslaw

Chantenay & Old English carrots

Spiced Leeks

Green salad

All at £2.5

## WINE SPECIALS BY THE GLASS

**WHITE - Muscadet Sevre et Maine, Chateau Du Coing de St Fiacre, France**

125ml £5.00

175ml £6.50

**RED - Fleurie, Domaine de Gry-Sablon, 2011, France**

125ml £6.00

175ml £8.00

We cannot guarantee the absence of nuts in any of our dishes. Please inform your server of any food allergies before ordering.

All prices include VAT at 20%

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## STARTERS

Artisan bread & oils £3

Soup of the day £4.50

Chicken liver pâté with sourdough toast & chutney £5.5

Chilli salt squid with Asian salad £6.5

Endive, chicory, pear & Withnail blue salad with a hazelnut vinaigrette £6.5

Cured cold meat platter £6

Twice baked cheese soufflé, artisan bread £7

Five spiced pork belly with a wasabi & soy dressing £7

## MAINS

28 day aged Galloway sirloin steak, frites, market vegetables & herb butter 7oz/10oz £15.5 / £18.5

28 day aged 8oz Galloway fillet steak, frites, market

Vegetables & herb butter £20

Butterflied & seared supreme of chicken, market vegetables, frites & herb butter £12.50

*Add peppercorn sauce £2*

*Add Withnail blue cheese sauce £2*

Bridge Burger, apple & celeriac coleslaw, frites £9

Prime sirloin burger, apple & celeriac coleslaw, frites £12.5

*(Add Cheese / Bacon / Egg £1.00 each)*

## " SPECIALS "

Roast Halibut, spiced leeks & boulangère potatoes with turmeric hollandaise £17

Beef Bourguignon, mash & Old English carrot £12.5

Wild mushroom arancini with a tomato stew £10

## SWEETS

Salt caramel chocolate fondant £6

Sticky Toffee Sundae £5.5

Sticky toffee pudding £5

Bitter chocolate mousse with cinder toffee £5

Tea poached pear & vanilla mascarpone £5

Taste of Eden ice cream £1.5 per scoop

Crème Brûlée £5

Great Taste Gold award Winter Tarn cheeseboard (Withnail Blue, Cadog, Keverigg), house chutney, crackers, artisan bread & water biscuits. £6 or £10 for two

We offer many of these dishes to take away, please ask for a take away menu.