

# THE BRIDGE

RIVERSIDE EATERIE

## STARTERS

A bowl of marinated Italian olives 3.50 (gf, v, vg)

A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 10.50

'Nduja Scotch egg with celeriac remoulade 10.00

Crab & crayfish cocktail, Marie Rose sauce, brown bread & butter 10.00

Ham hock terrine with chutney, cornichons & toast 9.50

Twice baked spinach & comte souffle with parmesan cream 10.50

Whole box baked camembert topped with caramelised onions, garlic & herb crumb, crusty bread (to share) 14.00

## MAINS

Char grilled 8oz 28 day aged sirloin steak 29.50

Char grilled 8oz 28 day aged rump steak 25.00

*Steaks garnished with roast beef tomato with a herb crumb, garlic flat mushroom & hand cut chips, with a choice of green peppercorn sauce, garlic & parsley butter or blue cheese*

Beer battered haddock & chips with tartare sauce, crushed peas 20.00

Chicken breast baked with avocado, garlic & cream, leaf salad & French fries 22.00

Pan fried calf's liver with spinach, crisp bacon, caramelised red onions, gravy & French fries 22.00

Bridge fish pie – salmon, cod, smoked haddock, tiger prawns & boiled egg in a creamy sauce topped with mash & cheese, served with greens 23.00

Honey glazed pink duck breast, sesame duck leg bon bon, stir fried Chinese greens & steamed jasmine rice 25.00

Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 19.00

## EXTRAS £5.00

Garlic & rosemary French fries

Wilted spinach

House salad

Crisp onion rings

Garlic bread with cheese

Hand cut chips

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**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 parties of 6 or more.

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### CHAMPAGNE & SPARKLING

	125ml	Btl
Gallimard Pere et Fils NV Brut	11.00	55.00
Di Maria Prosecco	8.50	30.00
Joseph Perrier cuvee Royale Brut NV	-	80.00

### WHITE

	Region	175ml	250ml	Btl
Sierra Grande Sauvignon Blanc	Chile	6.50	9.00	27.00
Ancora Pinot Grigio	Italy	6.00	8.50	25.00
False Bay Chenin blanc	S Africa	6.50	9.00	27.00
Listening Station Chardonnay	Australia	-	-	30.00
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	9.00	27.00
Cotes de Thau	France			35.00

### RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	6.10	8.70	26.00
Les Oliviers Merlot-Mourvedre	France	6.90	10.00	29.00
Borsao Garnacha Seleccion	Spain	6.10	8.70	26.00
Soldiers Block Shiraz	Australia	-	-	31.00
Il Pumo Negroamaro Salento	Italy	-	-	29.00
Les Volets, Pinot Noir	France	-	-	32.00
Les Coteaux Cotes du Rhone Villages	France	-	-	35.00
Gran Dominio Crianza	Spain	-	-	38.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	39.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	45.00
Domaine Montrose 'Salamandre' Cotes de Thongues, Syrah, Cabernet Sauvignon 2020	France	-	-	65.00

Wines by the glass are also available in a smaller 125ml measure