

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

£7 each or three for £18

Deep fried prawn gyoza with sweet chilli sauce

Chorizo with red wine & honey (gf)

Little gem with crayfish cocktail (gf)

Swedish meatballs in gravy with cranberry sauce

Whipped goats cheese with pitta bread (v)

Halloumi fries with chilli jam mayonnaise (v)

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 12.00

Whole box baked camembert with onion marmalade & herb crust (to share) 15.00

Warm soft herb blini with white crab meat & horseradish, pickled fennel salad 12.00

Swiss chard & olive ravioli with puttanesca sauce, crisp garlic sourdough crumbs 9.50/17.50 (vg)

Twice baked smoked haddock souffle with chive velouté 10.50

Fresh fig bruschetta with goat's cheese, walnuts & honey 10.00 (v)

MAINS

Char grilled 8oz 28 day aged Sirloin steak 31.00

Char grilled 8oz 28 day aged rump steak 27.50

Steaks garnished with roast beef tomato with a herb crumb, garlic mushroom & hand cut chips, green peppercorn sauce, garlic & parsley butter or Stilton

Beer battered haddock & chips with tartare sauce, crushed peas 21.00

Chicken breast baked with avocado, garlic & cream, leaf salad & French fries 23.00 (gf)

Char grilled swordfish steak, Greek salad with tomato, cucumber, capers, olives, pickled red onion & feta, garlic & rosemary fries 28.50 (gf)

'Beyond meat' burger in a gluten free roll with dill pickle, red onion, tomato, chilli jam, French fries 20.00 (vg)

Forest mushroom stroganoff with basmati rice & dill 18.50 (v)

Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 20.00

Pan fried calf's liver with spinach, crisp bacon, caramelised red onions, gravy & French fries 24.00 (gf)

EXTRAS £5.00

Garlic & rosemary French fries

Wilted spinach

House salad

Crisp onion rings

Garlic bread with cheese

Hand cut chips

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 tables 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