

# THE BRIDGE

## RIVERSIDE EATERIE

### SMALL PLATES

£8 each or three for £20

Deep fried prawn gyoza with sweet chilli sauce

Chorizo with red wine & honey (gf)

Swedish meatballs in gravy with cranberry sauce

Halloumi fries with chilli jam mayonnaise

### STARTERS

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

A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 14.00

Whole box baked camembert with onion marmalade & herb crust (to share) 16.00

Pressed ham hock & pistachio terrine, piccalilli & sourdough toast 12.00

Smoked haddock souffle with chive velouté 13.00

Baked fresh figs stuffed with Stilton & wrapped in Parma ham 13.50

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

### MAINS

Char grilled 8oz 28 day aged Sirloin steak 33.00

Char grilled 8oz 28 day aged rump steak 28.50

*Steaks garnished with caramelised Roscoff onion, garlic mushroom & hand cut chips, green peppercorn sauce, garlic & parsley butter or Stilton*

Beer battered haddock & chips with tartare sauce, crushed peas 22.00

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

Flat mushroom, Stilton & spinach wellington with braised red cabbage & new potatoes 20.00 (v)

Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 21.00

Pan fried calf's liver with spinach, crisp bacon, caramelised red onions, gravy & crispy layered potato 26.00 (gf)

Loin of cod, peas & pancetta in a cream sauce with crushed new potatoes, spring onions & little gem 27.00 (gf)

Crisp slow roasted belly pork with grain mustard & cream sauce, braised fennel & mashed potato 22.00 (gf)

### 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 tables of 6 or more.

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### CHAMPAGNE & SPARKLING

	125ml	Btl
Gallimard Pere et Fils NV Brut	13.00	65.00
Di Maria Prosecco	7.50	34.00
Serveaux Carte d'or Champagne NV	-	90.00

### WHITE

	Region	175ml	250ml	Btl
Sierra Grande Sauvignon Blanc	Chile	6.50	9.35	28.00
Ancora Pinot Grigio	Italy	6.50	9.35	28.00
False Bay Chenin blanc	S Africa	6.90	10.00	29.00
Listening Station Chardonnay	Australia	-	-	32.00
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	9.35	28.00
Cotes de Thau	France			37.00

### RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	6.50	9.00	27.00
Les Oliviers Merlot-Mourvedre	France	7.00	11.00	30.50
Borsao Garnacha Seleccion	Spain	6.55	9.35	28.00
Soldiers Block Shiraz	Australia	-	-	32.00
Il Pumo Negroamaro Salento	Italy	-	-	30.00
Les Volets, Pinot Noir	France	-	-	33.00
Plan Dieu Cotes du Rhone Villages	France	-	-	36.00
Gran Dominio Crianza	Spain	-	-	39.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	45.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	46.00
Chateau Des Adouzes, Faugere	France	-	-	70.00

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

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