

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

3 for £15

- Tiger prawn tempura with sweet chilli sauce
- Pan-fried halloumi with honey & black sesame (v)
- Patatas bravas with aioli (gf)
- Pork yuk sung, little gem, dipping sauce (gf)
- Spicy lamb koftas, mint yoghurt (gf)
- Chorizo with red wine, garlic & honey (gf)

STARTERS

- A bowl of marinated Italian olives 3.50 (gf, v, vg)
- A skillet of sizzling tiger prawns with chilli, garlic, aioli & crusty bread 10.00 (gf)
- Twice baked goat's cheese soufflé with poached pears & walnuts 9.50
- Chicken liver parfait with red onion marmalade & toasted brioche 9.00
- Caramelised red onion tarte tatin with crumbled Roquefort 8.50
- Crab & crayfish cocktail with brown bread & butter 10.00
- Whole box baked camembert with onion marmalade & crusty bread (to share) 14.00 (v)

MAINS

- Char grilled 8oz 28 day aged Sirloin steak 26.50 (gf)
- Char grilled 8oz 28 day aged flat iron steak cooked rare to medium rare 23.00 (gf)
- steaks garnished with roasted tomato with a garlic & parsley crumb topping, garlic mushroom, hand cut chips, green peppercorn sauce or garlic & parsley butter*
- Confit duck leg with Puy lentils in a red wine & pancetta sauce, tender stem broccoli 18.00 (gf)
- Beer battered haddock with tartare sauce & hand cut chips 17.00
- Chicken or Tofu* katsu curry with Asian coleslaw, sushi ginger steamed jasmine rice 17.00 (vg*)
- Aberdeen Angus steak burger, crisp bacon & melted mature cheddar in a brioche bun with French fries 16.00
- 'Beyond Meat' plant based burger, vegan cheese, chilli jam, dill pickle, tomato & red onion, garlic French fries 16.00 (vg)
- Pan fried calf's liver, caramelised red onions, spinach, crisp bacon, gravy & creamed potato 18.00 (gf)

EXTRAS £4.00

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|--------------------------------|----------------------|--------------------------|
| Garlic & rosemary French fries | Wilted spinach | Garlic bread with cheese |
| Crisp onion rings | Hand cut chips | House salad |
| | Creamy mashed potato | |

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 10 or more.

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CHAMPAGNE & SPARKLING

	125ml	Btl
Gallimard Pere et Fils NV Brut	10.00	45.00
Di Maria Prosecco	7.50	33.00
Joseph Perrier cuvee Royale Brut NV	-	60.00

WHITE

	Region	175ml	250ml	Btl
Aqualine Sauvignon blanc	S Africa	5.20	7.50	22.00
Ancora Pinot Grigio	Italy	5.50	7.70	23.00
The Last Stand Chardonnay	Australia	5.60	8.00	24.00
Choza White Rioja	Spain	-	-	24.00
Picpoul de Pinet, Domaine des Lauriers	France	-	-	28.00
Gavi La Battistina	Italy	-	-	34.00
Catalina Sounds, Malborough Sauvignon	New Zealand	-	-	38.00
Finca Arantei Albarino	Spain	-	-	39.00
Macon-Charnay Clos de L'eglise	France	-	-	48.00
Sancerre, Domaine Tassin	France	-	-	50.00
Chablis Domaine de la Motte Vieilles Vignes	France	-	-	52.00

ROSE

	Region	175ml	250ml	Btl
Ancora Pinot Grigio Rose	Italy	5.50	7.70	23.00
Cotes de Thau	France	-	-	30.00
Grand Chemin Amour de Gris	France	-	500ml carafe	18.00

RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	5.50	7.70	23.00
Les Oliviers Merlot-Mourvedre	France	5.50	7.70	23.00
Borsao Garnacha Seleccion	Spain	5.50	7.70	23.00
Il Pumo Negroamaro Salento	Italy	-	-	24.00
Soldiers Block Shiraz	Australia	-	-	26.00
Les Volets, Pinot Noir	France	-	-	28.50
Les Coteaux Cotes du Rhone Villages	France	-	-	29.00
Gran Dominio Crianza	Spain	-	-	30.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	37.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	40.00
Chateau Labadie Médoc 2017	France	-	-	50.00

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