

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

3 for £15

Grilled halloumi with honey and black sesame seeds (v)

Louisiana hot & spicy chicken wings with blue cheese dressing (gf)

Crisp tempura squid with sweet chilli dipping sauce

Serrano ham & cheese croquettes, sun blush tomato

Sauteed chorizo in red wine (gf)

STARTERS

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

Twice baked parmesan souffle, truffle cream 8.25 (v)

A skillet of sizzling tiger prawns with chilli & garlic, aioli & crusty bread 9.00 (gf)

Warm salad of chicken livers, bacon, croutons and sherry vinegar glaze 7.75

Fresh baked figs filled with Roquefort, rocket & balsamic glaze 7.50 (v, gf)

Crab linguine with chilli, lime & coriander 8.50

Asian spiced pink duck breast with plum compote 8.75 (gf)

Whole box baked camembert with onion marmalade & crusty bread 10.00

MAINS

Char grilled 28 day aged Sirloin steak 25.00 (gf)

Char grilled 28 day aged bavette steak cooked rare or medium rare 18.50 (gf)

Both served with a choice of garlic & parsley butter or green peppercorn and brandy sauce, confit plum tomatoes, sauteed wild mushrooms with garlic & tarragon, hand cut chips

Beer battered haddock with tartare sauce & hand cut chips 14.00

Market fish - see specials

Aberdeen Angus steak burger, crisp bacon & melted Gruyere in a brioche bun with French fries 15.00

Seared calf's liver, balsamic vinegar glaze, crisp bacon, caramelised red onions, spinach & French fries 17.00 (gf)

Bangladeshi aubergine & tomato curry with fennel and coriander seeds, mango chutney & steamed basmati rice 14.00 (v, vg, gf)

Chicken breast stuffed with 'nduja wrapped in Parma ham, tomato, basil gnocchi with parmesan, micro herb salad 17.00

EXTRAS £3.25

Garlic & rosemary French fries

Wilted spinach

Garlic bread with cheese

Crisp onion rings

Hand cut chips

House salad

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	9.00	42.00
Di Maria Prosecco	7.00	27.50
Joseph Perrier cuvee Royale Brut NV	-	60.00

WHITE

	Region	175ml	250ml	Btl
Santa Macarena Sauvignon blanc	Chile	4.90	7.00	21.00
Ancora Pinot Grigio	Italy	5.50	7.70	23.00
Les Volets Chardonnay	France	5.60	8.00	24.00
Picpoul de Pinet, Domaine des Lauriers	France	-	-	26.00
Moko Black Malborough Sauvignon Blanc	New Zealand	-	-	28.50
Gavi La Battistina	Italy	-	-	32.50
Finca Arantei Albarino	Spain	-	-	36.00
Macon-Charnay Clos de L'eglise	France	-	-	38.00
Sancerre, Domaine Tassin	France	-	-	40.00
Chablis Domaine de la Motte Vieilles Vignes	France	-	-	42.00

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	16.00

RED

	Region	175ml	250ml	Btl
Vellas Cabernet Sauvignon	Chile	4.90	7.00	21.00
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
Domaine Soleyarde Organic Cotes du Rhone	France	-	-	28.00
Les Volets, Pinot Noir	France	-	-	28.50
La Linda Malbec	Argentina	-	-	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

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