

# THE BRIDGE

## RIVERSIDE EATERIE

### SMALL PLATES

£7 each or 3 for £18

Falafel with houmous (vg)

Chicken wings – Hot sauce or BBQ sauce (gf)

Halloumi fries with chilli jam

Salt & pepper squid

Crisp mac & cheese bites

Chorizo, garlic, honey & red wine

### 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

Twice baked smoked haddock souffle with chive velouté 10.00

Ham hock terrine with piccalilli & toast 9.00

Crab & crayfish cocktail with brown bread & butter 10.00

Marinated beetroot & grilled goat's cheese salad 9.00 (gf, v)

Whole box baked camembert with onion marmalade & crusty bread (to share) 14.00 (v)

### MAINS

Char grilled 8oz 28 day aged Sirloin steak 29.50

Char grilled 8oz 28 day aged flat iron steak cooked rare to medium rare 25.00

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

Spatchcocked whole poussin, ratatouille, aioli & Parmentier potatoes 22.00 (gf)

Beer battered haddock with tartare sauce, crushed peas & hand cut chips 18.00

Sweet potato & vegetable satay curry with katchcumber salad & steamed jasmine rice 18.00 (vg, gf)

Bridge fish pie – Salmon, smoked haddock, white fish, tiger prawns & boiled egg in a creamy sauce topped with mash & cheese served with greens 22.00

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

Pan fried calf's liver, caramelised red onions, spinach, crisp bacon, gravy & mash 21.00 (gf)

### EXTRAS £5.00

Garlic & rosemary French fries

Wilted spinach

House salad

Crisp onion rings

Mashed potato

Hand cut chips

Garlic bread with cheese

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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 10 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	33.00
Joseph Perrier cuvee Royale Brut NV	-	80.00

### WHITE

	Region	175ml	250ml	Btl
Aqualina Sauvignon blanc	S Africa	5.30	7.50	22.50
Ancora Pinot Grigio	Italy	6.00	8.00	24.00
Choza White Rioja	Spain	6.00	8.00	24.00
Listening Station Chardonnay	Australia	-	-	27.00
Picpoul de Pinet, Domaine des Lauriers	France	-	-	32.00
Gavi La Battistina	Italy	-	-	36.00
Finca Arantei Albarino	Spain	-	-	39.00
Catalina Sounds, Malborough Sauvignon	New Zealand	-	-	40.00
Sancerre, Domaine Tassin	France	-	-	50.00
Chablis Domaine de la Motte Vieilles Vignes	France	-	-	52.00
Macon-Charnay Clos de L'eglise	France	-	-	56.00

### ROSE

	Region	175ml	250ml	Btl
Ancora Pinot Grigio Rose	Italy	6.00	8.00	24.00
Cotes de Thau	France	-	-	33.00

### RED

	Region	175ml	250ml	Btl
Para Dos Malbec	Argentina	5.50	7.70	23.00
Les Oliviers Merlot-Mourvedre	France	6.10	8.70	26.00
Borsao Garnacha Seleccion	Spain	6.10	8.70	26.00
Soldiers Block Shiraz	Australia	-	-	26.50
Il Pumo Negroamaro Salento	Italy	-	-	29.00
Les Volets, Pinot Noir	France	-	-	28.50
Les Coteaux Cotes du Rhone Villages	France	-	-	35.00
Gran Dominio Crianza	Spain	-	-	33.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	39.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	41.00
Chateau Labadie Médoc 2017	France	-	-	56.00

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