

THE BRIDGE

RIVERSIDE EATERIE

SMALL PLATES

£7 each or 3 for £18

- Crisp calamari with sweet chilli sauce
- Halloumi fries with chilli jam
- Chorizo, garlic, honey & red wine
- Spicy gochujang, honey & sesame seed chicken wings
- Tempura feta with cherry tomatoes & red onion
- Pork yuk sung, dipping sauce

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 10.50
- Crab & crayfish cocktail with brown bread & butter 10.00
- Toasted focaccia with pesto, burrata & roasted cherry tomatoes 9.50
- Ham hock terrine with apple & cider brandy chutney, sourdough toast 9.25
- Twice baked smoked haddock soufflé with chive velouté 10.50
- 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 mushroom & hand cut chips, green peppercorn sauce or garlic & parsley butter*
- Roasted chicken supreme, tarragon cream sauce, leeks & woodland mushrooms, potato rosti 23.00 (gf)
- Beer battered haddock with tartare sauce, crushed peas & hand cut chips 19.00
- Chargrilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 19.00
- 'Beyond meat' plant based burger, vegan cheese, chilli jam, dill pickle, tomato & red onion, garlic French fries 16.50 (vg)
- Fillet of Atlantic cod, crushed new potatoes, pea, bacon & cream sauce with spring onions & little gem 24.00 (gf)
- Pan fried calf's liver, mustard sauce, caramelised red onions, spinach, crisp bacon & French fries 21.00 (gf)

EXTRAS £5.00

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|--------------------------------|--------------------------|----------------|
| 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 parties 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	33.00
Joseph Perrier cuvee Royale Brut NV	-	80.00

WHITE

	Region	175ml	250ml	Btl
Sierra Grande Sauvignon Blanc	Chile	6.00	8.00	24.00
Ancora Pinot Grigio	Italy	6.00	8.00	24.00
False Bay Chenin blanc	S Africa	6.00	8.00	24.00
Listening Station Chardonnay	Australia	-	-	27.50
Picpoul de Pinet, Domaine des Lauriers	France	-	-	33.00
Gavi La Battistina	Italy	-	-	36.00
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	-	-	52.00
Macon-Charnay Clos de L'eglise	France	-	-	56.00

ROSE

	Region	175ml	250ml	Btl
Ancora Pinot Grigio Rose	Italy	6.50	8.40	25.00
Cotes de Thau	France			35.00
Montrose rose	France		500ml carafe	20.00

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	-	-	35.00
Fleurie 'Terre Divine' Domaine de la Treille	France	-	-	39.00
Gran Passione, Veneto – mini Amarone	Italy	-	-	41.00
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