

THE BRIDGE

RIVERSIDE EATERIE

SUMMER DRINKS

LIMONCELLO SPRITZ	10.00
APEROL SPRITZ	10.00
PIMMS & LEMONADE	7.00

starters

GRILLED LAMB SOUVLAKI SKEWER WITH TZATZIKI	7.50
SIZZLING TIGER PRAWNS WITH GARLIC, CHILLI, AIOLI & CRUSTY BREAD	8.00
POTTED DEVONSHIRE CRAB & CRAYFISH WITH SOUR DOUGH TOAST	8.00
ROAST PEACH, BEETROOT & GOATS CHEESE SALAD WITH TOASTED PINE NUTS	7.00
HUEVOS FLAMENCO - BAKED EGG WITH CHORIZO, TOMATO & CORIANDER	6.25
COURGETTE, MINT & FETA FRITTERS WITH CHILLI JAM	6.75

mains

CHAR - GRILLED LAMB CUTLETS WITH GREENS, CHORIZO & SAUTÉED GARLIC POTATOES, SALSA VERDE	19.00
CHICKEN BREAST FILLED WITH MASCARPONE & SPRING ONIONS, WRAPPED IN PARMA HAM, WHITE WINE, GARLIC CREAM SAUCE, LEAF SALAD & FRENCH FRIES	16.00
BALSAMIC GLAZED SEARED CALF'S LIVER, BACON, CRISP SHALLOTS, WILTED SPINACH & MASH	16.00
BEER BATTERED FILLET OF HADDOCK & HAND CUT CHIPS, TARTARE SAUCE	13.00
HAUNCH OF VENISON STEAK WITH RASPBERRY & PORT SAUCE, SPINACH, ROAST BEETROOT & BUTTERNUT SQUASH PUREE	18.00

char-grill

28 DAY AGED 8 OZ SIRLOIN STEAK	} <i>with</i>	<i>Confit beef tomato, watercress salad, Hand cut chips Garlic butter, Cafe de Paris butter, Green peppercorn sauce</i>	24.00
28 DAY AGED 10 OZ RUMP STEAK			22.00
ABERDEEN ANGUS STEAK BURGER IN TOASTED CIABATTA, TOMATO, RED ONION, DILL PICKLE & DIJON MUSTARD MAYONNAISE, FRENCH FRIES	11.00	} <i>add</i>	CRISP BACON 1.00
			MATURE CHEDDAR 1.00

sharing boards, salads & sandwiches

CHAR GRILLED SWORDFISH STEAK ON A GREEK SALAD WITH FETA, OLIVES, TOMATO, CUCUMBER, PICKLED RED ONIONS & CAPERS, GARLIC & ROSEMARY FRIES 16.00

STEAK SANDWICH – SLICES OF MARINADED PINK RUMP STEAK IN A TOASTED CIABATTA ROLL WITH COS LETTUCE, PICKLED RED ONIONS & MUSTARD MAYONNAISE, FRENCH FRIES WITH TOMATO RELISH 14.00

to share

BAKED CAMEMBERT WITH DILL PICKLE, ONION RELISH, CRUSTY BREAD 12.00

MARINADED OLIVES, CURED MEATS, ARTICHOKE HEARTS, CHORIZO IN A SPICED TOMATO SAUCE, MANCHEGO, CHAR-GRILLED CIABATTA 13.50

HOMEMADE HOUMOUS, FETA & OLIVES, COURGETTE, MINT & FETA FRITTERS, GRILLED LAMB SOUVLAKI SKEWER WITH TZATZIKI, TOASTED PITTA BREAD 13.50

for our daily specials & lunchtime sandwiches

see additional menu

sides

CHEESY GARLIC BREAD	2.50	FRENCH FRIES	2.75
HAND CUT CHIPS	3.00	GARLIC & ROSEMARY FRIES	2.75
HOUSE SALAD	2.50	ONION RINGS	2.75
		SEASONAL VEGETABLES	3.00

please note... 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

FREE WI FI CODE 6099856506

High Street, Bidford on Avon, Warwickshire, B50 4BG | 01789 773700 | thebridgeatbidford.com

THE BRIDGE

RIVERSIDE EATERIE

champagne & sparkling

	125ML	BTL
GALLIMARD PERE ET FILS NV BRUT	8.00	40.00
CORTE ALTA PROSECCO	6.00	25.00
JOSEPH PERRIER CUVÉE ROYALE BRUT NV	-	60.00

white

	REGION	175ML	250ML	BTL
CAPE HEIGHTS CHARDONNAY	S AFRICA	4.10	5.85	17.50
ANCORA PINOT GRIGIO	ITALY	4.65	6.60	19.80
VINA CARRASCO SAUVIGNON	CHILE	4.10	5.85	17.50
PICPOUL DE PINET, DOMAINE DES LAURIERS	FRANCE	-	-	23.00
GRAVEL & LOAM SAUVIGNON BLANC	NEW ZEALAND	-	-	27.00
GAVI LA BATTISTINA	ITALY	-	-	29.00
SANCERRE DOMAINE TASSIN	FRANCE	-	-	36.00
CHABLIS DOMAINE DE LA MOTTE VIEILLES VIGNES	FRANCE	-	-	40.00
PETIT SOUMARD POUILLY FUME	FRANCE	-	-	40.00
DOMAINE CORSIN MACON VILLAGES	FRANCE	-	-	44.00

rose

	REGION	175ML	250ML	BTL
PACIFICO SUR CARMENERE	CHILE	4.35	6.20	18.60
DOMAINE GRAND CHEMIN AMOUR DE GRIS	FRANCE	500ML CARAFE - 13.50		

red

	REGION	175ML	250ML	BTL
CAPE HEIGHTS MERLOT	S AFRICA	4.10	5.85	17.50
CAPE HEIGHTS SHIRAZ	S AFRICA	4.10	5.85	17.50
BORSAO GARNACHA	SPAIN	4.35	6.20	18.50
STONE THE CROWS SHIRAZ/CABERNET	AUSTRALIA	-	-	24.00
PIETAS CARIGNAN VIELLES VIGNES	FRANCE	-	-	24.00
GRAN DOMINIO CRIANZA	SPAIN	-	-	25.50
LUIGI BOSCA LA LINDA MALBEC	ARGENTINA	-	-	26.00
PINOT NOIR MARMESA VINEYARDS	USA	-	-	26.50
CHATEAU DES ANTONINS BORDEAUX SUPERIEUR	FRANCE	-	-	32.00
FLEURIE 'TERRE DIVINE' DOMAINE DE LA TREILLE	FRANCE	-	-	35.00
GRAN PASSIONE VENETO – MINI AMARONE	ITALY	-	-	35.00

WINES BY THE GLASS ARE ALSO AVAILABLE IN A SMALLER 125ML MEASURE