



STARTERS

Home Made Golden Vegetable Soup (V) (GF)

Served with Crusty Bread and Parmesan Croutons

Warm Caramelised Red Onion & Goat's Cheese Tart

Served on a bed of Watercress with Apple and Pear

Ham Hock & Pickled Carrot Terrine

Served with Side Salad and Piccalilli

Sticky Teriyaki Pork (GF)

Topped with Sesame Seeds, Spring Onion and Chili,

Served with Side Salad

MAIN COURSES

Roast Topside of Beef or Roast Leg of Lamb (GF)

Served with all the Trimmings and Roast Gravy

Chicken Breast Stuffed with Brie & Cranberry (GF)

Wrapped with Streaky Bacon and Served with Creamy Mash and Seasonal Vegetables

Pan Fried Salmon Fillet (GF)

Served with Sautéed Purple Potatoes, Tenderstem Broccoli and Pak Choi, finished with a Cream, Tarragon and Prawn Sauce

Slow Cooked Pork Belly

Served with Creamed Potatoes, Seasonal Vegetables and Red Wine Jus

Vegetable Puff Pastry Tart (V)

Topped with Tomato and Herb Sauce, Roast Peppers, Red Onion, Courgettes and Goat's Cheese, served with Salad and New Potatoes

DESSERTS

A Selection of Home-Made Desserts

Carrot Cake

Served with Mascarpone Cream

Chocolate Truffle Torte

Served with Raspberry Sorbet (VE/GF)

Chocolate Fudge Brownie

Served with Ice-Cream

The Bridge Inn Mixed Berry

Eton Mess

Served with Raspberry Purée (GF)

*Happy
Mother's
Day*

MENU

Served midday to 5pm

**SUNDAY
15th
MARCH**

**One course only
£18.95**

**Two courses only
£22.95**

**Three courses only
£26.95**

**BOOKING
ADVISABLE**

**CALL:
019467 26221
NOW!**

Please advise of any allergies when ordering. (V) Vegetarian (GF) Gluten-Free (GFA) Gluten-Free Available