

THE BRIDGE



SIDES

Handcut Frites	
Bridge coleslaw	
Market vegetables	
New potatoes	
Creamy mash potato	
Peppercorn or Blue cheese sauce	
	All at £2.5
Mixed salad	
	small/large £4 / £6

STARTERS

Seasonal Soup with artisan bread	£5.5
Crispy ham hock with pea puree & poached egg	£6
Cumbrian chicken liver pate with red onion marmalade & toasted artisan bread	£5.5
Goats cheese croquettes with salt baked Beetroot & hazelnut praline	£6
Westmorland black pudding, chorizo & poached egg with wholegrain mustard sauce	£6
Tempura freshwater king prawns with garlic mayo	£8.5
Chilli salt baby squid with Asian salad	£7
Twice baked Cumbrian cheese soufflé with artisan bread	£7.5
Wild mushroom fricassee on toasted brioche	£6.5

CHEESE

Bridge cheeseboard, homemade chutney, crackers & water biscuits **£8 or £14**

Our current cheeses are:

- Cornish Brie** - a mild mould ripened soft cheese
- Crumbly Lancashire** - a classic crumbly cheese
- Carron Lodge Goats cheese**
- Buffalo Blue** - soft creamy & mild Buffalo milk blue cheese
- Long Clawson Stilton** - a classic blue cheese

All these cheeses are manufactured using vegetarian rennet

MAINS

Thai green curry of chestnut & enoki mushrooms with fragrant egg fried rice (V, GF)	£11.5
Confit crispy duck leg, dauphinoise potatoes, braised red cabbage & a red wine sauce	£14.5
Grilled breast of Cumbrian chicken, new potatoes, tenderstem broccoli & tarragon cream	£13.5
Roast pork belly with pommes Anna, market vegetables & a cider jus	£14
Beef & chorizo casserole with mash & market vegetables	£13.5
Confit shoulder of Cumbrian lamb, champ, market Vegetables & rosemary gravy	£15.5
Garlic chicken ballotine, mash, market vegetables with a white wine & parsley sauce	£13.5

Fish Mains

Freshwater king prawn linguine with a garlic, red pepper & chilli kimchi sauce	£16
Large chilli salt baby squid with Asian salad	£14
North sea Haddock, handcut chips & crushed peas	£12.95
Smoked North Sea haddock, mash, buttered spinach with poached egg & hollandaise sauce	£15
Fillet of Loch Duart salmon, new potatoes, asparagus & a chive cream	£15

GRILL

8oz 28 day dry aged Cumbrian sirloin steak, with proper chips, market vegetables	£19.5
8oz 28 day dry aged Cumbrian fillet steak, with proper chips, market vegetables	£25
<i>Add peppercorn or blue cheese sauce</i>	£2.5
The Bridge Mixed Grill - 5oz Sirloin, Lamb chop, Crossfell sausages, & chicken breast served with grilled tomatoes, mushrooms, crispy onions & handcut chips	£24
Surf & Turf - 8oz sirloin steak with grilled freshwater king prawns, handcut chips, market vegetables	£25
Grilled Swaledale lamb chops, champ, market vegetables & a rosemary gravy	£15.5

We cannot guarantee the absence of nuts in any of our dishes. Please inform your server of any food allergies before ordering. All prices include VAT at 20%