

# THE BRIDGE DECEMBER 2024 SAMPLE MENU

## Nibbles

Marinated mixed olives	£ 5.50
Sour-dough baguette, served with olive oil and balsamic vinegar	£ 6.50
Hummus and pitta bread	£ 6.50

## Starters

<b>Chicken liver pâté served</b> with toasted brioche and redcurrant jelly	£ 8.50
<b>Soup of the day</b> with a sourdough baguette	£ 8.00
<b>Spicy prawn taco</b> with a mango salsa	£10.50
<b>Sautéed wild mushrooms</b> on sour dough toast with mixed herbs and garlic	£10.25
<b>Loch Duart smoked salmon tartare</b> with granary toast	£8.95

## Main courses

<b>Traditional turkey roast</b> served with roasted potatoes, seasonal veg and pig in blanket*	£24.00
<b>Braised belly pork;</b> served with creamy mash, braised red cabbage, apple sauce and gravy	£24.00
<b>Gammon steak</b> topped with a fried egg, with mushrooms, tomatoes and chips	£22.50
<b>Coq au vin</b> , chicken breast, bacon lardons, mushrooms, and onion in red wine on creamy mash	£21.50
<b>Rump steak (8oz)</b> , flavour above all else – this is our favourite steak served with flat mushroom, roast vine tomatoes and chips... <i>Why not add a peppercorn sauce!</i>	£24.75 £ 3.50
<b>The Bridge burger;</b> Baker Toms bun, Gruyère cheese, baby gem, tomato, crispy onions served with chips*	£22.50
<i>...why not add bacon</i>	£ 1.50
<b>Steak and ale pie</b> served with creamy mash, seasonal vegetables and gravy	£21.00
<b>Turkey and apricot burger</b> in a bun with chipotle mayo, salad and skinny fries	£22.50

## Vegetarian

<b>Moussaka</b> , potatoes, aubergines, courgettes, mushrooms and brown lentils with a simply dressed crisp green salad (V)	£19.50
<b>Traditional style tagine</b> , sweet potato, saffron, apricots, fluffy cous cous and toasted almonds served with naan bread (VG)	£23.50

## Fresh from the sea

<b>Creamy smoked fish pie</b> topped with scalloped potatoes and garden peas	£22.50
<b>Haddock and chips</b> (Landed by Rachel of Ladram) deep fried in real ale batter served with mushy peas, chips and tartare sauce*	£21.95
<b>Whole tail Whitby scampi</b> served with salad, chips and aioli*	£23.00
<b>Pan fried wild sea bass fillet</b> (landed in Brixham) with ratatouille and basil pesto	£22.50
<b>Teriyaki Loch Duart salmon fillet</b> with saffron rice, pak choi, stir fried vegetables and topped with crispy rice noodles	£24.50
<b>Italian seafood risotto;</b> prawns, mussels, squid and clams with white wine and garlic on a petit pois risotto	£27.50

## Pizzas - *Twelve inch sour-dough bases, stone-baked in our pizza oven!*

<b>Margherita</b> – sun blushed tomatoes, basil topped with mozzarella	£16.00
<b>The cheesy one</b> – halloumi, red onion marmalade topped with mozzarella	£17.00
<b>Meat feast</b> – Salami, chorizo, parma ham and salsa topped with mozzarella	£18.00

## Sour-dough baguettes

<b>Bacon, lettuce and tomato baguette</b>	£11.50
<b>Prawn &amp; Marie-rose baguette</b>	£12.50
<b>Cheese and tomato toastie</b>	£ 9.95
.....or half a toastie with a bowl of warming soup	£10.50

*Payment by card only - Items marked with \* can be made in smaller portions. If you have any allergies please make your server aware.*

# Wine List

All our wines at The Bridge are available to buy by the glass - with the exception of a few sparkling bottles (those are for the real celebrations!). We use a pressurised Verre du Vin system to ensure that even once open, they are kept at their best. Each wine has been tasted and chosen as a great example of their variety.

## White Wine

	Bottle	175ml	250ml
<b>Sauvignon Blanc</b> , Terre D'or, France; <i>Crisp &amp; elegant on the palate showing an expression of hedgerow, and zesty citrus fruit</i>	£ 30.00	£ 7.75	£ 10.50
<b>Grillo Allegri DOC</b> , Italy <i>Intense aromas of citrus blossom, pears, and grapefruit. The palate is forward and juicy with flavours white peach, lemon and a mineral note which lingers on the finish</i>	£30.00	£7.75	£10.50
<b>Chenin Blanc Rondenbosch Alvis Drift</b> , SA; <i>Aromas of peach, orange peel, slight honey, silky palate.</i>	£ 34.00	£ 9.00	£ 11.75
<b>Albarino, Pazo de Mirasoles Biodynamic</b> , Spain; <i>Hints of apple, lemon, melon. Fantastic acidity.</i>	£ 38.00	£ 9.50	£ 13.50
<b>Chardonnay</b> , Forma de Arte, Portugal; <i>Aged in oak barrels, fresh and complex.</i>	£ 38.00	£ 9.50	£ 13.50
<b>Muscadet Côtes de Grandlieu Sur Lie, Clos de la Fine</b> , FR; <i>Exotic fruits, breaded character.</i>	£ 38.00	£ 9.50	£ 13.50
<b>Viognier, Paraiso Sur Emiliana</b> , Chile; <i>Intense aromatics, well rounded, pleasant lingering finish</i>	£ 38.00	£ 9.50	£ 13.50
<b>Petit Chablis, Domaine Des Quatre Saisons</b> , France; <i>Citrus fruit, smooth long lasting finish</i>	£40.00	£10.00	£14.00

## Red Wine

	Bottle	175ml	250ml
<b>Merlot Cornellana Estate</b> , Chile <i>Bright red, slightly tart fruit with excellent tension and definition</i>	£30.00	£7.75	£10.50
<b>Primitivo Puglia Doppio Passo</b> , Italy; <i>Full bodied, plum, blackberry, chocolate. Soft tannins/acidity.</i>	£ 34.00	£ 9.00	£ 11.75
<b>Flor Penalva Reserva Dao Tinto</b> , Portugal; <i>Blend of Touriga Nacional, Jaen, Alfrocheiro and Tinta Roriz Subtle notes of vanilla and toast which combine with the juicy blackberry and cherry fruits</i>	£ 34.00	£ 9.00	£ 11.75
<b>Casas del Bosque Cabernet Sauvignon Reserva</b> , Chile; <i>Deep ruby red. Dark cherries, espresso bean.</i>	£ 36.00	£ 9.25	£ 12.50
<b>Malbec</b> , Altivo Classic, Argentina; <i>Ripe and rounded with plummy fruit.</i>	£ 38.00	£ 9.50	£ 13.00
<b>Rioja Crianza, Lopez de Haro</b> , Spain; <i>Soft, expressive and elegant.</i>	£ 38.00	£ 9.50	£ 13.00
<b>Pinot Noir long barn</b> , USA; <i>Pale ruby red. Bramble fruit &amp; berries combined with sweet spices!</i>	£ 40.00	£10.00	£ 14.00

## Rosé Wine

	Bottle	175ml	250ml
<b>Tejo Rosé</b> , Portugal; <i>Floral with notes of strawberry and raspberry (medium-dry)</i>	£ 32.50	£ 8.75	£ 11.50
<b>Chateau Paradis Coteaux D'Aix en Provence</b> , FR; <i>Rich, intense with aromas of flowers and pears</i>	£ 37.00	£ 9.25	£ 13.00

## Sparkling

	Bottle	125ml
<b>Prosecco</b> , Porte Nova Italy NV <i>Dry Prosecco Spumante from Veneto, well balanced and light.</i>	£ 38.50	£ 7.50
<b>Cremant de Bourgogne, France</b> <i>Floral, rich aromas, followed by notes of apples, pears &amp; white peach</i>	£ 58.00	£ N/A
<b>Brut Rosé</b> , Libertine, Essex Pinot Noir & Chardonnay; <i>The most fantastic sparkling English wine!</i>	£ 75.00	£ N/A
<b>Gremillet Brut Champagne</b> NV <i>Fresh floral aromas combines with sweet brioche overtones</i>	£ 75.00	£ N/A
<b>Masia Salat organic CAVA NV</b> , Spain; <i>Classic Cava, great balance of acidity and fruit intensity</i>	£ 38.50	£ 7.50