

Nibbles & starters

Marinated mixed olives	£ 5.50
Warm focaccia , olive oil and balsamic vinegar	£ 6.50
Hummus and pitta bread	£ 6.50
Soup of the day with a sour-dough baguette	£ 8.00
Prawn and marie-rose baby gem lettuce cups	£ 9.00
Salt & pepper squid with garlic aioli	£ 7.00
Stone baked 12" sour-dough garlic bread	£10.00
.....add melted cheese	£ 2.00
The Bridge Nachos ; melted cheese, jalapeños, guacamole, salsa & sour cream (for 1/2 people)	£ 9/14
Baked camembert with garlic and thyme served with a crusty baguette to share	£18.00

Main courses

Veggie Quesadilla ; smashed sweet potato, spinach, peppers and mozzarella cheese served with salad and skinny fries	£ 22.00
Chilli braised belly pork : skinny fries, salad and coleslaw	£ 24.00
Steak and ale pie ; creamy mash and seasonal vegetables	£ 24.00
Beef fillet stroganoff with chestnut mushrooms and shallots, served on a bed of tagliatelle	£ 25.00
Butternut squash, spinach and coconut curry with basmati rice and naan bread	£ 17.00
.....why not add locally caught Monkfish	£ 23.00

The chargrill – all steaks are served with roasted cherry vine tomatoes, flat mushroom and chunky chips.

26oz Côte de boeuf (to share) pepper corn sauce included	£ 68.00
Surf 'n' Turf ~ 6oz fillet topped with garlic king prawns	£ 34.00
Gammon steak topped with a fried egg	£ 22.50
8oz Sirloin steak – Tender and lean!	£ 27.00
The Bridge burger ; Baker Toms bun, Gruyère cheese, baby gem, tomato served with chips*	£ 22.50
.....why not add bacon	£ 1.50

Fresh from the sea

King prawn and scallop oriental style stir-fry served with stir-fried veg and rice	£ 28.00
Rosti potato topped local fish pie with garden peas	£ 22.00
Haddock and chips (Landed in Kindred Spirit) deep fried in real ale batter served with mushy peas, chips and tartare sauce*	£ 23.50
Panko monkfish scampi (landed in Brixham by Ganesha) served with salad, chips and aioli*	£ 23.00
Salmon and spring onion fishcake(s) served with a béarnaise sauce, and topped with a poached egg	£14/20

12" Sour-dough pizzas ~ Stone baked in our pizza oven!

Margherita sun blushed tomatoes, basil topped with mozzarella	£ 16.00
Le Boeuf – Brisket, red onion chutney and BBQ Sauce topped with mozzarella	£ 18.00

Payment by card only ~ dishes marked with a * can be made in smaller portions. Please let your server aware or any allergies you have

Crusty brown baguettes

All served with salad and crisps

Classic BLT baguette £13.00

Cheese and tomato toastie £12.00
...or half a toastie with a bowl of today's soup £10.50

Prawn, marie rose baguette £13.50

Desserts – £10

Apple and berry crumble with custard
Pairs Rutherglens muscat £7.95 for 50 ml

Sticky toffee pudding, vanilla ice-cream
Pairs Sichel sauternes £7.95 for 50ml

Panna cotta with a berry compote
Pairs Essensia Orange Muscat £7.95 for 50 ml

Chocolate brownie with chocolate flake ice-cream
Pairs Essensia Orange Muscat £7.95 for 50 ml

Classic affogato £7.95

Vanilla ice-cream, whipped cream and espresso

Sherry affogato £9.25

Vanilla ice cream, 50ml of Pedro Ximénez

Baileys affogato £9.25

Chocolate flake ice cream with 50ml of Baileys

Salcombe Dairy ice cream - Choose up to three scoops £8.95

Ice-creams: vanilla, peppermint flake, cinnamon, raspberry ripple or chocolate flake

Sorbets: raspberry, mango or lemon

A selection of cheeses served with onion chutney

Three for £14.95, Five for £19.95

Barbers Vintage cheddar, Cornish brie, Cornish yarg, Ticklemore goats cheese and Dorset Blue Vinney

Wine List

The majority of our wines at The Bridge are available to buy by the glass. We use a pressurised Verre du Vin system to ensure that even once open, they are kept at their best. All available as 125ml measures as well.

White Wine

	Bottle	175ml	250ml
Sauvignon Blanc, Terre D'or, France <i>Crisp and elegant on the palate showing an expression of hedgerow, gun flint and zesty citrus fruit</i>	£31.50	£ 8.25	£ 11.00
Grillo Allegri DOC, 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>	£31.50	£ 8.25	£ 11.00
Chenin Blanc Rondenbosch Alvis Drift, SA; <i>Aromas of peach, orange peel, slight honey, silky palate.</i>	£ 35.75	£ 9.50	£ 12.25
Albarino, Pazo de Mirasoles Biodynamic, Spain; <i>Hints of apple, lemon, melon. Fantastic acidity.</i>	£ 40.00	£ 10.00	£ 14.00
Chardonnay, Forma de Arte, Portugal; <i>Aged in oak barrels, fresh and complex.</i>	£ 40.00	£ 10.00	£ 14.00
Muscadet Côtes de Grandlieu Sur Lie, Clos de la Fine, FR; <i>Exotic fruits, breaded character.</i>	£ 40.00	£ 10.00	£ 14.00
Viognier, Paraiso Sur Emiliana, Chile; <i>Intense aromatics, well rounded, pleasant lingering finish</i>	£ 40.00	£ 10.00	£ 14.00
Petit Chablis, Domaine Des Quatre Saisons, France; <i>Citrus fruit, smooth long lasting finish</i>	£42.00	£ 10.50	£ 14.75

Red Wine

	Bottle	175ml	250ml
Merlot, Cornella Estate, Chillie; <i>Bright red, slightly tart fruit with excellent tension and definition</i>	£31.50	£ 8.25	£ 11.00
Flor Penalva Reserva Dao Tinto, 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>	£ 35.75	£ 9.50	£ 12.25
Casas del Bosque Cabernet Sauvignon Reserva, Chile; <i>Deep ruby red. Dark cherries, espresso bean.</i>	£ 37.75	£ 9.75	£ 13.25
Malbec, Altivo Classic, Argentina; <i>Ripe and rounded with plummy fruit.</i>	£ 40.00	£ 10.00	£ 14.00
Rioja Crianza, Lopez de Haro, Spain; <i>Soft, expressive and elegant.</i>	£ 40.00	£ 10.00	£ 14.00
Pinot Noir long barn, USA; <i>Pale ruby red. Bramble fruit & berries combined with sweet spices!</i>	£ 42.00	£10.50	£ 14.75

Rosé Wine

	Bottle	175ml	250ml
Tejo Rosé, Portugal; <i>Floral with notes of strawberry and raspberry (medium-dry)</i>	£ 34.00	£ 9.00	£ 11.75
Mas Fleury, Côtes De Provence; <i>Peach & apricot aromas, soft herbal palate, summer berry finish</i>	£ 43.50	£11.00	£ 15.00

Sparkling

	Bottle	125ml
Prosecco, Porte Nova Italy NV Dry Prosecco Spumante from Veneto, well balanced and light.	£ 40.00	£ 8.00
Cremant de Bourgogne, France <i>Floral, rich aromas, followed by notes of apples, pears & white peach</i>	£ 61.00	£ N/A
Brut Rosé, Libertine, Essex Pinot Noir & Chardonnay; <i>The most fantastic sparkling English wine!</i>	£ 78.00	£ N/A
Gremillet Brut Champagne NV <i>Fresh floral aromas combines with sweet brioche overtones</i>	£ 78.00	£ N/A
Masia Salat organic CAVA NV, Spain; <i>Classic Cava, great balance of acidity and fruit intensity</i>	£ 40.00	£ 8.00
Wild Life Botanicals Sparkling Nude 0.5%, England; <i>Medium bodied, dry & low alcohol. Great aperitif</i>	£ 40.00	£ 8.00