

Small plates

Marinated mixed olives	£5.50
Salt & pepper squid with garlic aioli	£7.00
Hummus and pitta bread	£6.50
The Bridge Nachos , melted cheese, jalapenos, salsa, guacamole & sour cream (1 or 2 people)	£9/14
Warm focaccia , with olive oil and balsamic vinegar	£6.50
Soup of the day with a sour-dough baguette	£8.00
Prawn & Marie-Rose baby gem lettuce cups	£9.00
12" sour-dough garlic bread to share	£10.00
<i>... you can add cheese for £2.00</i>	

Main courses

The Bridge burger , Baker Tom bun, Gruyère cheese, baby gem, tomato served with chips*	£22.50
Steak & ale pie served with creamy mash and tender stem broccoli	£24.00
Chilli braised barbecue belly pork served with skinny fries, salad and coleslaw	£23.95
Vegetarian shepherd's pie filled with mushrooms, kale and chickpeas topped with creamy mash and served with garden peas	£18.95
8oz Sirloin steak , lean, flavourful and tender, served with a flat mushroom, roasted vine tomatoes and chips. <i>You can add a peppercorn sauce for £3.50</i>	£27.00
Gammon steak topped with a fried egg, flat mushroom, roasted vine tomatoes and chips	£22.50

Fresh from the sea

Salmon fish cake(s) with a béarnaise sauce topped with a poached egg, one for £14.00 or two for £20.00 <i>... why not add a side salad or skinny fries for £4.00</i>	£20.00
Haddock & chips (landed in Brixham) deep fried in real ale batter served with mushy peas, chips and tartare sauce*	£23.50
Whole tail Whitby scampi served with salad, chips and aioli*	£23.00
Rosti potato topped local fish pie with garden peas	£22.00
Butternut squash, spinach and coconut curry with basmati rice and naan bread	£17.00
<i>... why not add salmon fillet</i>	£24.00

Pizzas, twelve-inch sour-dough bases, stone-baked in our pizza oven!

Margherita , sun blushed tomatoes, basil topped with mozzarella	£16.00
The cheesy one , goat's cheese and red onion chutney topped with mozzarella	£17.00
Meat feast , Chorizo and Parma ham topped with mozzarella	£18.00

Sour-dough baguettes, all served with salad and crisps

Bacon, lettuce and tomato	£13.00
Cheese and tomato toastie	£12.00
Half a toastie with a bowl of today's soup	£10.50
Prawn & Marie Rose baguette	£13.50

Desserts

Apple and berry crumble Served with custard, <i>pairs great with Rutherglen's muscat £7.95, 50 ml</i>	£10.00
Sticky toffee pudding with caramel ice cream, <i>pairs great with Sichel sauternes £7.95, 50ml</i>	£10.00
Dark chocolate mousse , with olive oil, salt and biscuit tuille, <i>try with Orange Muscat £7.95, 50 ml</i>	£10.00
Classic Affogato , <i>clotted cream ice-cream, whipped cream and espresso</i>	£ 7.95
Sherry Affogato , <i>vanilla ice cream and 50ml of Pedro Ximénez</i>	£ 9.25
Baileys Affogato , <i>chocolate ice cream with 50ml of Baileys</i>	£ 9.25

Salcombe Dairy ice cream and sorbets , <i>choose up to three scoops</i>	£ 8.95
Ice creams, vanilla, peppermint flake, cinnamon, Belgian chocolate, clotted cream ice-cream or coconut Sorbets, raspberry, mango or lemon	

A selection of cheeses served with quince jelly and crackers, choose three for £14.95 or five for £24.50
Cornish Yarg, Rosary goat's cheese with Ash, Ticklemore goat's cheese, Cornish Brie, Cornish Blue or 1833 Vintage cheddar

*Payment by card only - Items marked with * can be made in smaller portions.
If you have any allergies or dietary requirements, please let us know when ordering.*

Wine List

All our wines at The Bridge are available to buy by the glass - except for 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
Sauvignon Blanc , Terre D'or, France; <i>Crisp & elegant on the palate showing an expression of hedgerow, and zesty citrus fruit</i>	£31.50	£ 8.15	£ 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	£ 8.15	£ 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 Cornellana Estate, Chile <i>Bright red, slightly tart fruit with excellent tension and definition</i>	£31.50	£ 8.15	£ 11.00
Flor Penalva Reserva Dao Tinto , Portugal; <i>Blend of Touriga Nacional, Jaen, Alfrocheiro and Tinta Roriz</i> <i>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
Chateau Paradis Coteaux D'Aix en Provence , FR; <i>Rich, intense with aromas of flowers and pears</i>	£ 39.00	£ 9.75	£ 13.50

Sparkling

	Bottle	125ml
Prosecco , Porte Nova Italy NV <i>Dry Prosecco Spumante from Veneto, well balanced and light.</i>	£ 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