

THE BRIDGE INN

ANTIPASTI

Prawn and chorizo skewers
with a creamy horseradish and cranberry sauce

Meaty pork ribs
on a salad with goats cheese and figs with a honey and mustard dressing

Grilled sardines
served with our own Italian salsa
Vine tomato and fresh mozzarella Tarte Tatin

SECONDI PIATTI

Slow cooked and seared breast of duck
with roasted baby potatoes, a fennel and apple coleslaw with plum gravy

Turkey, pancetta and apple ballotine
roasted baby potatoes, pancetta lardons and peas with a thyme and onion gravy.

Traditional with an Italian twist
48h slow roasted shin of beef
with a creamy horseradish mash and parmesan crusted green beans, served with beef and
red wine gravy

Lamb Shank
served on creamy polenta with a cranberry and thyme red wine sauce and a spinach, chick
pea and toasted almond salad

Fillet of seabass
potato rosti served with a samphire, olive and cherry tomato salad served with a citrus
emulsion

Oven baked gnocchi
and broccoli in a creamy wild mushroom sauce with a hint of truffle

DOLCI

Caramelised cinnamon pears
with whipped caramel cream Mille-feuille

Home-made Lemonciello
and raspberry semifredo served straight from the freezer

Home-made Sticky toffee pudding
and amaretto cappuccino ice-cream

2 Courses £24.95

3 Courses £28.95

