

A`La Carte Dinner Menu

STARTERS

Chefs Homemade Freshly Baked Bread, Selection of Dipping Oils	£5.50
Homemade Soup of the Day	£5.50
Smoked Scottish Salmon, Pickled Shallots, Capers & Grated Horseradish (GF)	£8.95
Deep Fried Calamari, Siracha Mayonnaise	£6.95
Prawn and Avocado Cocktail, Marie Rose Sauce (GF)	£7.95
Garlic Mushrooms, Parmesan, Watercress (GF option)	£6.95
Vine Tomato and Goats Cheese Salad, Basil, Shallots, Sherry Vinegar Dressing	£6.95
Charred Cauliflower and Pancetta Salad, Blue Cheese Dressing (GF)	£6.95
Crispy Lamb Belly, Butterbeans, Gremolata	£8.50
Chicken and Pork Terrine with Homemade Piccalilli	£6.95
Cumbrian Meat Platter, Olives and Crusty Bread (GF option)	£10.95

MAIN COURSES

Pork Belly, Crispy Black Pudding, Creamed Potatoes, Mushy Peas and Jus	£12.95
Braised Lamb Shoulder, Provincial Vegetables, Crispy Polenta (GF)	£12.95
Duck Breast, Roasted Figs, Raspberry Sauce, Fondant Potatoes, Green Beans (GF)	£15.95
Sirloin, Roasted Cherry Tomatoes, Mushroom Ketchup, Onion Rings, Watercress	£17.95
Lamb Rump, Basil & Courgette Puree, Olives, Sunblushed Tomatoes, New Potatoes	£16.95
Honey Mustard and Soy Baked Salmon Fillet, White Rice, Pak Choi (GF)	£17.95
Plaice Fillets with Capers, Lemon and Tomato, Salad of New Potatoes, Green Beans	£12.95
Vegan Pang Nang Curry, Flat Bread, White Rice (GF)	£10.95
Roasted Cauliflower Steak with Squash, Chickpeas, Lightly Spiced Curry Sauce	£12.95
Spinach Roulade, Roasted Red Pepper Sauce, Roasted King Oyster Mushrooms (GF)	£12.95
Potato Gnocchi, Tender Stem Broccoli, Peas, Toasted Pine Nuts and Parmesan	£13.95

PLEASE NOTE THAT ALL NON-RESIDENTS OF THE BRIDGE HOTEL INCUR A £3.00 PER PERSON SURCHARGE.