

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 <i>(GF)</i>	£8.95
Deep Fried Calamari, Siracha Mayonnaise	£6.95
Prawn and Avocado Cocktail, Marie Rose Sauce <i>(GF)</i>	£7.95
Garlic Mushrooms, Parmesan, Watercress <i>(GF option)</i>	£6.95
Vine Tomato and Goats Cheese Salad, Basil, Shallots, Sherry Vinegar Dressing	£6.95
Charred Cauliflower and Pancetta Salad, Blue Cheese Dressing <i>(GF)</i>	£6.95
Cumbrian Meat Platter, Olives and Crusty Bread <i>(GF option)</i>	£10.95

MAIN COURSES

Pork Belly, Crispy Black Pudding, Creamed Potatoes, Mushy Peas and Jus	£12.95
Braised Lamb Shoulder, Provincial Vegetables, Crispy Polenta <i>(GF)</i>	£12.95
Duck Breast, Roasted Figs, Raspberry Sauce, Fondant Potatoes, Green Beans <i>(GF)</i>	£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	£17.95
Vegan Pang Nang Curry, Flat Bread, White Rice <i>(GF)</i>	£10.95
Potato Gnocchi, Tender Stem Broccoli, Peas, Toasted Pine Nuts and Parmesan	£13.95
Plaice Fillets with Capers, Lemon and Tomato, Salad of New Potatoes, Green Beans	£12.95

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