

Bridge Restaurant

Dinner Menu

First Course

- “Ham & Egg”
Reserva Serrano Ham, Coddled Duck Egg, Toasted Brioche
£12.00
- Brixham Crab, Mayonnaise, Avocado Sorbet, Piquillo Pepper, Coriander Pesto (V)
£13.00
- Foie Gras Mille-Feuille, Balsamic Cherries, Granny Smith’s Puree, Pistachio Nuts (N)
£12.50
- Severn & Wye Smoked Salmon, Potato Blini, Sauce Gribiche
£11.50

Main Course

- Wild Sea Bass fillet, Gem Lettuce, Peas, Pancetta and New Potatoes
£24.50
- Caldecott’s Farm Free-Range Chicken with Fresh Pasta, Summer Truffle and Young Leeks
£22.50
- Poached Loin of Cornish Spring Lamb, Slow Roasted Breast
Chantenay Carrots with Honey & Cumin, Roasting Juices
£25.00
- Medley of South Coast Fish with Spring Vegetables, Samphire & Garden herbs
£23.00

Vegetarian meal available on request

Dessert

- Chocolate & Passion Fruit Tart with Raspberry Ripple Ice Cream
£8.50
- Summer Fruit Terrine with Garden Herb Sorbets
£8.50
- Pina Colada: Coconut Parfait, Pineapple Sorbet, White Rum Granite
£8.50
- A Platter of Local Continental Cheese Served with Homemade Walnut Bread
(N)
£8.50

(v) Denote vegetarian dish

(N) Contains Nuts; However please be aware that we cannot guarantee that any other dishes are free of nuts