

Dinner at the Bridge

Appetizers

Garlic Bread v 6.50 lightly toasted bread / garlic herb butter

Bread and Dips v 12.50

lightly toasted bread / selection of dips

Antipasto designed for two 19.50 selection of dips / pickled vegetables / cured meat cheese / crackers

Entrées

Grilled Halloumi v gf 16.50 orange & pine nut salad

Steamed Mussels 14.50 garlic sauce / crusty bread

Paté 11.00 herb crostini

Prawn Cocktail gf 16.50 lettuce / seafood sauce

Lightly Spiced Calamari gf 15.00 salad greens / sweet chilli aioli

Mains

Fish of the Day

see our list of daily updates and specials for today's dish

Fish 'n' Chips 24.50

beer batter fries / side salad / tartare sauce

Lightly Spiced Calamari gf 29.00

salad greens / sweet chilli aioli

Angus Pure Scotch Fillet 33.00

potato croquette / seasonal vegetables

Choose one of:

mushroom sauce / peppercorn sauce / garlic herb butter

Steak, Eggs and Chips 31.00

Angus Pure scotch fillet / salad

Seared Venison Salad gf 24.50

spinach / parmesan / blueberry sauce

Lamb Shanks gf Single 27.00 Double 33.00

garlic herb potato mash / seasonal vegetables / gravy

Crispy Pork Belly gf 31.00

kumara & potato gratin / apple slaw

Confit Duck gf 34.50

rich orange sauce / minted new potatoes

Courgette & Feta Fritters v 27.50

crispy wonton wrappers / basil pesto

Moroccan Spiced Chicken Salad 24.50

Sides All 6.00

Vegetables of the Day

Garden Salad

Beer Batter Fries

gf = Gluten Free v = Vegetarian

(a number of dishes can be served with a gluten free option. Please enquire)



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Desserts

Chocolate Brownie 14.00

berry compote / vanilla bean ice cream - a great dessert to share

Cheesecake of the Day 12.00

See our list of daily updates and specials for todays' flavour

Sticky Date Pudding 13.00

butterscotch sauce, vanilla bean ice cream / chantilly cream

Ice Cream Sundae gf 10.00

your choice of passionfruit, caramel or chocolate sauce

Panna cotta 10.00

poached plums / ice cream / whipped cream

After Dinner Treats

Hot Chocolate with marshmallow 4.00

Espresso Coffee 4.00 Tea 3.00

Flat White English Breakfast

Cappuccino Earl Grey
Latte Green
Mochaccino Chamomile
Short Black Peppermint
Long Black Lemon

Blackcurrant

Special Coffees Tall espresso topped with whipped cream All 12.00

Irish Irish Whiskey After Dinner Mint Crème de Menthe & Irish Cream

Irish Cream Irish Whiskey & Irish Cream Jaffa Tia Maria & Cointreau

Gold Rum Kahlua **Tropical** Mexican Vanilla Galliano Frangelico Roman **Friars** Tia Maria Cognac Calypso **Parisienne Shin Shin** Dark Rum **Prince Charles** Drambuie

French Grand Marnier **Nagermeister** Jagermeister & Kahlua