

# The Bridge Brasserie

## Kor d'oeuvres

French Onion Soup served with French breads £6.00  
 Ox Cannelloni, with tomato gazpacho and smoked shallots £7.00  
 Mackerel Fillet served with a horseradish sauce £6.00  
 Ham Hock terrine, chicken mousse & piccalilli sauce £8.00  
 Smoked Salmon with goats cheese coulis & a beetroot gel £8.00  
 Escargots in garlic butter & cream foam £8.00  
 Oysters (6)£11.00 (12)£21.00  
 Bridge salad, mixed with fresh salad leaves and dressing £6.00

## Plat Principal

Calf's Liver £19.00

Tonka bean mash, maple cured pancetta & onion demi stock

Venison £21.00

Cabbage stuffed with asparagus, baton carrot & green bean, cauliflower puree & red current jus

Rump of Lamb £17.00

Fricassee of petit pois, asparagus, fondant potato & pan jus

Duck Two Ways £18.00

Confit leg bonbon, pan seared duck breast, white bean hummus, sauteed potato

Corn fed Chicken Breast £16.00

Red wine, chestnut polenta, toasted ceps

Vegetable Cassoulet £14.00

Brunoise of root vegetables, crispy eggplant shell

Bridge Salad £12.00

Fresh salad leaves mixed in a seasoned dressing

Add Chicken / Ham / Lamb / Prawn £4.00 supplement

## FRENCH CLASSICS

Fruit de Mer £120.00 (pre-order only) x 2 people

Steamed mussels, lobster, fresh crab, langoustines, Morecambe bay prawns, razor clams, brawn clams, scallops, lumpfish, caviar a burnt garlic aioli & croutons

Marseille Bouillabaisse £35.00

Selection of fish & shell fish, saffron fondant & roulli

Lobster Thermidor £29.00

Freshly caught lobster, mustard, cream, garlic, selection of chillies, cheese gratinated

Beef Bourguignon £22.00

Slowly braised beef served with smoked bacon & caramelised carrots

Suckling Pig £95.00 (pre-order only) x 2 people

Slow cooked whole pig served with a garnish of vegetables

## De la mer

Dover Sole £28.00

Sea Bass £22.00

Halibut £22.00

Plaice £19.00

Slow grilled with a fresh hollandaise sauce, baby potatoes & watercress

## FRAIS DU GRIL

Prepared in our new Inka oven where our chefs cook perfect steaks, fish & poultry to order and your liking on a balanced mixture of Charcoal and cedar wood

**PEAK DISTRICT BROUTÉE 8oz £28.00**

Hand selected Peak District aged Beef Fillet **10oz £32.00**

**RÔTI DE BOUEF 10oz £30.00**

Marbled Beef Rib Eye

Served with confit mushroom, cherry vine tomatoe & café de Paris butter & frites

**Inka Grilled Sea Bass £25.00**

**Succulent Chicken Fillet £19.00**

**Sauces £3.00**

Cracked Black Peppercorn / Roquefort / Redwine & Mushroom Jus

## Ordres Secondaires £4.00 each

Puces coupées à la main

Hand Cut Chips

Trio of Breads

A trio of breads, served with a garnish

Pommes de dauphinoise

Dauphinoise Potatoes

Pommes de terre crème

Cream mash potato

Frites

French fries

Salade

Fresh green salad

Epinard

Spinach

Légumes de saison

Seasonal Vegetables

Fromage de chou-fleur

Cauliflower Cheese

Anneaux d'oignons

Onion Rings

## The Bridge Brasserie

### Opening Hours

Breakfast Menu served

Mon-Fr 7.15am – 11am

Sat / Sun 7.30am – 11am

Lunch Menu served

Mon-Saturday 12pm – 5pm

Dinner Menu served

Monday – Saturday 6pm – 10pm

Sundays 12pm -9pm

"We hope you enjoy our French inspired menu, please speak to our team with regards to any dietary requirements"

### Allergens:

1: Celery

2: Lupin

3: Peanuts

4: Gluten

5: Milk

6: Sesame See

7: Crustaceans

8: Molluscs

9: Soya

10: Egg

11: Mustard

12: Sulphur Dioxide

13: Fish

14: Nuts

Special dietary requirements can be accommodated, please ask a member of our team for details.  
 All prices are inclusive of VAT.

All our food is freshly prepared to order, your patience is appreciated during busy times.