



THE BRIDGES

DINNER SATURDAY 19TH APRIL

Smoked Almonds	4
Cashews	4
Pickles	4
Olives	4
“Shropshire Salumi” Classic Salami, Cornichons	7
Garden Radishes, Broadbean Tops, Graceburn cheese	8
Nettle & Onion Fritters, Pickled Squash	8
Strawberry Fields Asparagus & Melted Butter	9
Lamb Broth, Semolina & Herb Dumpling	9
Lamb Mince on Dripping Toast, Horseradish	10
Smoked Haddock and Cheddar Soufflé, Butter & Saffron	11
Three Cheese Toastie, Roast Tomato, Bread & Butter Pickles	10
Bridges Burger	12
Roast White Broccoli, Chickpea, Romesco	14
Venison Chilli con Carne, Rice, Coriander	17
Homemade Pork Sausages, White Bean Stew, Wild Garlic Aioli	18
Lamb & Mutton Pie	18
Chips	4
Green Salad	4
Buttered Greens	4
Jersey Royals	5
Mac & Cheese	7
Homemade Ice Cream, Biscuit	6
Dark Chocolate Mousse, Honeycomb, Crème Fraîche	7
Blackcurrant Leaf Posset, Whipped Cream, Hazelnut	7
Baked Cheese Cake, Poached Rhubarb	8

*Our greens come from our organic, no-dig, regenerative farm.
Our meat comes from local farmers who share our ethos.
Please let us know if you have any allergies before placing your order.*