

While you wait...

Mixed marinated olives £ 5.50

12" Garlic pizza bread £12.95 (great to share) Hummus and pitta bread £6.50

Starters

Soup of the day with half a baguette £8.50

Nachos topped with guacamole, salsa, sour cream and melted cheese £9.50

Prawn cocktail with buttered bread £12.95

Bridge farmhouse terrine with caramelised red onion chutney and toast £9.95

Food Allergies and Intolerances

Our products are often prepared with ingredients that contain allergens. We are happy to chat through how we may be able to adapt or adjust dishes to make them more suitable for specific diets but cannot completely guarantee any dish will be allergen free.

Light bites

Anything with a * can be made in smaller portions for those with smaller appetites

Main Courses

Local haddock fillet * (Caught by Rachel of Ladram) deep fried in real ale batter with mushy peas and chips £23.95

Superfood bowl (v) – herbed cous-cous, sweet potato, pickled red cabbage and carrot, baby gem, broccoli, edamame beans, hummus and halloumi £21.00
...add a fresh Loch Duart salmon fillet £26.00

Goats cheese and Mediterranean veg spring rolls (v) with salad, skinny fries and a sweet chilli dip £19.95

Chicken Riesling with bacon and mushrooms, in a creamy white wine sauce, served with parmesan tagliatelle £25.50

Whitby wholetail scampi * served with salad, chips and aioli £23.95

The Bridge burger * – sour dough bap, Gruyère cheese, baby gem, tomato served with chips and onion rings £23.95
...add bacon £1.50

Steak and ale pie with creamy mash and seasonal veg £24.50

Rolled belly pork with cranberry stuffing, creamy mash, seasonal veg and cider gravy £24.50



12" Pizzas

The Mighty Meat £19.00
Salami and pepperoni with jalapenos and mozzarella

Classic Margherita £17.00
Sun-blushed tomatoes, basil, and mozzarella

Boards

Ploughmans; Farmhouse terrine, brie and cheddar £24.50

Trio of fish; Smoked mackerel, smoked salmon & prawns £24.50

Served with a crusty baguette, dips and a side salad

Griddled Steak Selection

10oz gammon steak topped with an egg £24.50

8oz rump steak, lean but full of flavour! £32.50
Why not add a homemade peppercorn sauce or some onion rings £ 3.50 each

The steaks above come with grilled mushroom, roasted vine tomato and chips

Our steaks are unavailable on Sundays whilst we are serving roasts

Sunday Lunch

Served on Sundays only, until we run out and with all our traditional trimmings
Smaller portions available for children

Nut roast £19.50

Rib of beef £27.50

Loin of pork £24.50

From the sea, and in celebration of

The Seafood Discovery Tour 2025

Check the back of the menu for more info!

Roasted cod fillet £24.50
(landed by Ella) on a bed of rainbow chard with lobster bisque
...why not add a crusty baguette £2.00 or fries £4.00

Catch of the day £21.50
served with roasted new potatoes, mixed salad and garlic butter

Seafood chowder £24.50
Brixham sourced fish, mussels and king prawns cooked in white wine, saffron, chunky potato and cream sauce with crusty bread

Choose local, go wild!

Baguettes

Cheese and pickle £12.95

Sausage and fried onion £15.50

Prawn and Marie-Rose £15.50

Bacon, lettuce and tomato £14.50

Sides

Chips £4.50

Skinny fries £4.50

Side salad £3.95

Food Allergies and Intolerances

We have a full allergens menu available but may also be able to adapt dishes to make them suitable for various dietary requirements. Please chat to us before ordering so we can talk through your options.

**Please remember, we only accept
payment by card.
Thank-you.**

THE BRIDGE



Plymouths Seafood Discovery Tour 2025

Plymouth has a reputation for top-quality dayboat fish – in other words, fish caught by smaller vessels that land their catch the day it's caught.

In celebration of Seafood Plymouth's 2025 Fortnight, we are thrilled to be taking part in the Seafood Discovery Tour from the 3rd to the 18th October, helping you discover the many different and delicious tastes and flavours of the seafood that's right on your doorstep.

So, join us in choosing local and going wild – for a fortnight of feasting on seafood, supporting our local fishing industry and forging community spirit.

Visit us, or any other participating restaurant three times during the fortnight, collect three stamps on your discovery tour stamp card and receive a 15% discount on your next meal.

Stamp cards are available from the team on request!

Desserts

All Priced at £10.50 unless stated otherwise

Eton mess vanilla cheesecake with a mixed berry compote

Pairs nicely with Rutherglen's muscat £7.95 for 50ml

Salted caramel dark chocolate tart served with thunder & lightning ice-cream

Pairs nicely with Essensia orange muscat £7.95 for 50ml

Apple and mixed berry crumble with custard
Pairs nicely with Essensia orange muscat £7.95 for 50ml

Crème brûlée with shortbread
Pairs nicely with Rutherglen's muscat £7.95 for 50ml

Ice Cream Affogatos

Classic; *Vanilla ice cream, squirty cream and espresso*
£8.95

PX Sherry; *Vanilla ice cream & PX sherry* £9.25
Baileys; *Chocolate ice cream & 50ml Baileys* £9.25

Cheese and port; *Cornish Yarg cheese, with biscuits and chutney, served with a glass of port*
£9.50

Treleavens Cornish ice creams and sorbets

Choose up to three scoops from the following flavours for
£9.50

Ice creams: Madagascan vanilla bean, white chocolate and raspberry, rich chocolate, rum and raisin, banana, mint choc chip, thunder & lightning or coconut

Sorbets: Pineapple, lemon & lime or wild cherry