

## APPETISERS AND NIBBLES

Padron peppers – watch for kick! £7.75\*Salt & pepper squid £8.00\*Chicken liver pâté, granary toast £8.95\*  
Prawn cocktail in baby gem lettuce £9.00\*12" garlic sourdough bread to share £9.00\*Roasted red pepper hummus  
& flatbread\*£6.50 Bowl of soup, with bread £8.00\*Marinated mixed olives £5.50\* Whitebait and aioli dip £8.25

## MAINS – MEAT & VEGETARIAN

**Feather blade of beef**, slowly cooked in beef  
sauce with mushroom, smoked bacon and silver  
skin onions served over mash £ 24.50

**BBQ chilli braised belly pork** £ 22.95  
skinny fries, salad and coleslaw

**Posh chicken and chips** £ 22.00  
Panko breaded buttermilk breast, skinny fries  
salad and coleslaw

**Beef Rigatoni Pasta** £19.00  
Slow cooked brisket, pasta, tomato, basil, parmesan

**Mediterranean style spring rolls** £ 19.95  
goats cheesed, med veg, chilli sauce,  
salad and skinny fries

**Thai Style vegetable curry** £ 16.50  
served with coconut rice, flat bread and mango  
chutney  
... add panko chicken £ 22.75  
... add Loch Duart Salmon fillet £ 22.75

**The Bridge stir-fry**  
with stir-fried veg, ginger, spring onion  
and noodles (v) served with either...  
... **Marinated tofu** £ 18.25  
... **Panko chicken breast** £ 24.50  
... **Loch Duart Salmon fillet** £ 24.00

## MEAT, CHEESE OR FISH BOARD

**Meaty board**; salami, roasted ham, chicken liver  
pâté and pickles

**Fish board**; prawns, smoked salmon,  
smoked mackerel and cockles and dips

**Ploughman's**; Twanger cheddar, brie, ham and  
pickles – All served with a crusty ciabatta and a side  
salad- to nibble as a starter or alone **£11.00/£20.00**

## MAINS - FISH

**Fish and Chips (landed In Plymouth)**  
deep fried haddock in real ale batter with mushy  
peas and chips £ 21.95  
Extra Large (and we mean it!) £ 26.50

**Salmon and chive fishcake/s**  
mixed salad, tartare sauce  
crispy prawns £ 10.50/£ 16.50

**Seafood tagliatelle served in a creamy** £ 24.95  
**white wine sauce**  
salmon, prawns, mussels and cod in a white wine  
sauce

**Wholetail scampi** £ 18.95  
chips, garden peas, tartare sauce

**Roasted local cod fillet** £ 24.50  
a tomato-tapenade crust served with  
crushed new potatoes & salad

## SALADS WITH MEAT/FISH/PLANT

**Chicken Caesar salad** £ 11.50/£ 21.00  
baby gem lettuce, crunchy croutons, anchovies,  
bacon, parmesan shavings and a creamy garlic  
dressing (shredded in salad as starter, panko  
chicken breast for main)

**Greek Salad** £ 10.00/£ 16.95  
feta, cucumber, olives, red onion,  
tomato, crunchy croutons

**Cornish Scallop and bacon Salad** £ 26.00  
A mixed salad of lettuce, tomato and  
cucumber with sauteed potatoes, crispy  
bacon and Cornish scallops

## PIZZAS

Twelve inch pizzas served with the dipping  
sauce of your choice, plus a side salad or  
handful of fries. Sauces; barbecue, siracha  
mayo or garlic mayo

**Margherita £14.00**  
Sun blushed tomatoes, basil and mozzarella

**Pepperoni £15.00**  
Topped with pepperoni, jalapeños and  
mozzarella

**Bridge dirty pizza £17.00**  
Our burnt brisket, red onion, barbeque sauce,  
cheddar, and mozzarella on a tomato base

## BURGERS

**Buttermilk panko chicken burger** £ 19.50  
bun, baby gem, onion rings and chips  
...Top with cheese £ 1.50

**The Bridge burger** £ 21.00  
mozzarella cheese, baby gem, tomato  
and onion rings served with chips  
...add bacon £ 1.50

**Dirty Brisket Burger** £ 19.50  
Burnt brisket ends in a bun, barbeque  
sauce, tomato, baby gem, fries and salad  
...add mozzarella cheese £ 1.50

## THE BRIDGE

### WEST COUNTRY STEAKS

Beef steaks are dry aged for a minimum of 28 days to produce a rich flavour and succulence.  
All are served with chips, roasted cherry vine tomatoes, mushroom and a house salad  
...add peppercorn sauce for £3.50

**8oz Ribeye** (exceptionally tender and flavoursome) £32.95  
**8oz Rump** (the steak for flavour) £29.95  
**16oz Sirloin** (not for the faint hearted and med to med rare is best) £37.00  
**Gammon steak** topped with a fried egg £22.50

### TODAYS SPECIAL

Fresh catch of the day from Moby Nicks (Plymouth market) – Skate Wing grilled  
in garlic butter, served with crushed new potatoes and salad £25.95

### 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  
to specific diets but cannot completely guarantee any dish will be allergen free.

## Desserts

**Pineapple and coconut ice cream sundae** – ginger nut biscuits, coconut liqueur and fresh pineapple £10.50  
*Sichel Sauternes 2017, Semillon/Sauvignon £9.50 for 50ml*

**Chocolate marble cheesecake**  
 served with blonde chocolate ice-cream £9.50  
*Match with the Campbells Rutherglen Muscat £7.95 for 50ml*

**Sticky toffee pudding**  
 served with banoffee ice-cream £9.50  
*Match with the Campbells Rutherglen Muscat £7.95 for 50ml*

**Warm Chocolate brownie**  
 with chocolate sauce and vanilla ice cream £9.50  
*Dessert wine Sichel Sauternes 2017, Semillon/Sauvignon £7.25 for 50ml*

**Crème brûlée**  
 served with a shortbread biscuit £9.50  
*Dessert wine Sichel Sauternes 2017, Semillon/Sauvignon £7.25 for 50ml*

### Ice Cream Affogatos;

**Classic;** *vanilla ice cream, whipped cream and espresso £7.95*  
**PX Sherry;** *Vanilla ice cream & PX sherry £9.25*  
**Baileys;** *banoffee ice cream with a shot of Baileys £9.25*

**A selection of cheeses served with onion chutney - three for £14.95 or five for £19.95**

**Glastonbury Twanger.** This is a "proper" cheddar! Rich, full bodied, intense, yet creamy, with a lingering nutty finish. It's everything you want from a lovingly matured Somerset cheddar.

**Brie, Île de France brie.** Known for its fine natural white rind, smooth tender body and fresh nutty flavour

**Cornish Yarg.** Nettle wrapped semi hard cheese made from grass rich Cornish milk.

**Chèvre Bûche Goats cheese.** Bright white rind and creamy texture, with deep flavour!

**Long Clawson Stilton** award winning cheese made in the heart of the Vale of Belvoir

## Salcombe Dairy ice creams and sorbets

*Choose up to three scoops from the following flavours for £8.95*

Ice-creams: vanilla, blonde chocolate, strawberry, banoffee or passionfruit

Sorbets: lemon, raspberry, blackcurrant or mango sorbet

## Duck Bakery Ashburton Granary bread sandwiches

*Garnished with salad*

Prawn and marie-rose £ 13.50

Home baked gammon and punchy English mustard £ 11.95

Sun blushed tomato hummus and beetroot sandwich £ 10.50

Shredded chicken & smashed avocado £ 13.50



## Sunday Lunch

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

**Nut roast** £ 19.50

**Rib of beef** £ 26.00

**Loin of pork** £ 24.00

## Wines By the Glass

White Wine	175ml	250ml	Bottle
Sauvignon Blanc, Giants Castle, SA	£8.75	£11.50	£32.50
Chardonnay, Stablemate, SA	£9.00	£12.50	£36.00
Viognier, Deakin Estate, Australia	£9.50	£13.00	£38.00
Picpoul, Languedoc, France	£9.00	£12.50	£36.00
Sauvignon Blanc, Spoke, NZ	£10.00	£14.00	£42.00

## Red Wine

Tempranillo, Curioso, Spain	£8.75	£11.50	£32.50
Cabernet Sauvignon Reserva, Maule Valley, Chile	£9.00	£12.50	£36.00
Malbec, Altivo Classic, Mendoza Argentina	£9.50	£13.50	£38.00
Shiraz, Deakin Estate, Australia	£9.00	£12.50	£36.00
Rioja Crianza, Lopez de Haro, Spain	£9.50	£13.00	£38.00

## Rose Wine

Tejo, Quinta do Casal Monteiro, Portugal	£8.75	£11.50	£32.50
MAIA Provence, Southern France	£10.00	£14.00	£42.00

## Sparkling

Sparkling	125ml	Bottle
Prosecco Spumante, Italy, NV	£7.50	£38.50
Cremant de Bourgogne, Brut Reserve, France	£10.50	£58.00

**The Bridge is non-smoking both inside and out. We only accept payment by card.**

**Thank you**