

THE BRIDGE



Menu

Served 12:00 – 21:00

Starters & Snacks

'12 spice' crusted, deep fried tofu served with house chipotle mayo & pickles (vg, gf) £7.25

Portobello mushroom soup with white truffle oil & crusty 'Hobbs House Bakery' bread (vg, gfo) £7.95

Beer battered haddock goujons with homemade dipping tartare sauce, a wedge of lemon & 'Maldon' sea salt (gfo) £8.95

Bridge Fried Chicken (BFC) 3 coated breast strips with BBQ sauce & house-slaw (gf) £9.45

Wiltshire ham hock & applewood smoked Cheddar croquettes with pimento aioli (gf) £9.45

Our secret recipe Hoisin pork belly bites with sesame and scallions... a bit of a ***showstopper!*** (gf) £9.95

Main Courses

Most of our main courses come in two sizes depending on your appetite.

The Bridge's seriously beefy, beef burger

We use 3 different cuts of beef to create this exceptionally tasty, juicy burger! Smothered in 'Lye Cross' molten Cheddar, house-chipotle-mayo, 'Bay Tree' red-onion marmalade, baby gem lettuce, beef tomato slice & pickles, all served with skin on fries & house-slaw (gfo) £16.95/£19.95 **add smoked streaky bacon £2**

Fish 'n' Chips

Sustainably caught haddock fillet in our homemade 'Exmoor Ale' beer batter, served with triple cooked chunky chips, crushed peas & homemade tartare sauce (gfo) £16.95/£19.95

No ordinary... Ham, Egg & Chips

We cook ham hocks until meat literally falls off the bone, shape into a chunky disc & finish in a pan with a squeeze of cider & a smidge of honey. Served with free-range fried egg, triple cooked chunky chips & "Bay Tree" piccalilli **this is melt-in-the-mouth, flavoursome stuff!!** (gf) £16.95/£19.95

Bridge Fried Chicken (BFC)

Buttermilk chicken breast goujons coated with our in-house special recipe of herbs & spices, served with skin-on fries, house slaw, BBQ sauce & mixed dressed leaves (gf) £16.95/£19.95

Spicy miso Portobello mushroom burger

A decent-sized Portobello mushroom 'spiced up' served in a multi-seed bun with Asian guacamole, skin on fries and house slaw (vg) £14.55/£17.55

Aubergine Rollatini

'You don't have to be vegan to enjoy this incredibly tasty dish'. Rolls of aubergine stuffed with crumbled firm tofu in a rich tomato sauce with spinach, toasted pine nuts & sprinkled with Almesan (almond & sesame mix) ... **Go on, try something different.** (vg) £14.55/£17.55

Indulgent Fish Pie

King prawns, salmon & smoked haddock in a rich bechamel sauce, topped with buttered mash and parmesan crust - served with kale (gf) £19.95

Choose your steak

6oz Bavette, recommended served pink.

Served with skin on fries & dressed mixed baby leaves £18.95 (gfo) **add Three peppercorn or Devon Blue cheese sauce £3.50 (gf)**

Himalayan salt dry aged, 7oz Ribeye - cooked to your liking, but recommended no more than medium.

served with triple cooked chunky chips, a Portobello mushroom & dressed mixed baby leaves (gfo) £28.95 **add Three peppercorn or Devon Blue cheese sauce £3.50 (gf)**

Sides

Triple cooked chunky chips / Skin-on fries / Fresh beer battered onion rings / Salad bowl / Buttered tenderstem broccoli £5 (gfo)

Hobbs House white or granary bread with butter £3.50 (gfo)

Desserts

Affogato - Double espresso with 2 scoops of rich vanilla ice cream (gf, vg) £6.50

Decadent triple chocolate brownie with raspberry coulis & rich vanilla ice cream (gf) £7.75

Classic Banoffee Pie using 'boiled-in-the-tin' carnation milk for the caramel, on a buttery biscuit base, served with pouring double cream (gf) £7.75

Westcountry cheese board - Devon Blue, Somerset Vintage Cheddar & applewood (smoked) with Fudges biscuits, ale chutney & a pear £13.95 (gfo)