



## Menu

### Starters & Snacks

**'12 spice' crusted, deep fried tofu** served with house chipotle mayo & pickles (vg, gf) £8.45

**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) £9.95

**Bridge Fried Chicken (BFC)** 3 coated breast strips with BBQ sauce & house-slaw (gf) £9.95

**Wiltshire ham hock & applewood smoked Cheddar croquettes** with pimento aioli (gf) £10.25

**Our secret recipe Hoisin pork belly bites** with sesame and scallions... a bit of a **showstopper!** (gf) £10.75

### 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) £17.95/£20.95 **add smoked streaky bacon £2.5**

#### 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) £17.95/£20.95

#### 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) £17.95/£20.95

#### 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) £17.95/£20.95

#### 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) £15.55/£18.55

#### 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) £15.55/£18.55

#### Indulgent Fish Pie

King prawns, salmon & smoked haddock in a rich bechamel sauce, topped with buttered mash and parmesan crust - served with kale (gf) £20.95

### Choose your steak

#### 6oz Bavette, recommended served pink.

Served with skin on fries & dressed mixed baby leaves £19.95 (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) £29.95 **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) £6.95

**Decadent triple chocolate brownie** with raspberry coulis & rich vanilla ice cream (gf) £7.95

**Classic Banoffee Pie** using 'boiled-in-the-tin' carnation milk for the caramel, on a buttery biscuit base, served with pouring double cream (gf) £8.25

**Westcountry cheese board** - Devon Blue, Somerset Vintage Cheddar & applewood (smoked) with Fudges biscuits, ale chutney & a pear £15.95 (gfo)