



Sunday Menu

Served 12:00-18:00

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
Wiltshire ham hock & Applewood smoked Cheddar croquettes with pimento aioli (GF) £9.95
Our secret recipe Hoisin pork belly bites with sesame and scallions... **a bit of a showstopper!** (GF) £10.75

Sunday Roast's... *done well.*

- Overnight roasted topside of 'Hereford' beef** cooked rare (GFO) £17.95/20.95
Twelve hours roasted lamb shoulder stuffed with rosemary & garlic (GFO) £18.95/21.95
Braised pork Belly with crisp crackling (GFO) £17.95/20.95
The Bridge vegan nut roast with all the trimmings £15.95/18.95 (VG, GFO)

Our roasts are served with crispy roast 'Hoffmann' potatoes, carrots, parsnips, cumin roasted beetroot, savoy cabbage, 'labour of love' rich gravy & a homecooked Yorkshire pudding.

All roasts can be gluten free, just ask.

- Incredibly cheesy Cauliflower Cheese £5.00** (GF)
'Pig in Blanket' a proper chipolata wrapped in smoked streaky bacon £2.75 (GF)

Pub Classics

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

Aubergine Rollatini

Rolls of aubergine stuffed with crumbled firm tofu in a rich tomato sauce with spinach & toasted pine nuts & sprinkled with Almesan (almond & sesame mix) (VG) £15.55/£18.55

Sides

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

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