

THE BRIDGE

— M E N U —

Before you order, please inform your waiter if you have a food allergy or intolerance.

(V) - suitable for vegetarians.

(GF) - gluten free.



— SMALL PLATES —

£4 each or 3 for £10

Grilled chorizo bites with toasted flat bread

Garlic pizza-dough balls (V)

Herb-marinated Harlequin mixed olives (V, GF)

Mini mango and coconut chicken skewers with sweet chilli sauce (GF)

Mini steak-and-ale pies with mustard mayo

Fried macaroni & cheese bites with garlic mayo (V)

Red pepper hummus with pitta bread (V)

Salt & pepper squid

Breaded butterfly king prawns

— STARTERS —

Freshly made seasonal soup of the day (V, GF)
served with a bread roll & butter

Retro prawn and crayfish-tail cocktail (GF)
with crunchy iceberg lettuce, Marie-Rose sauce,
lemon wedge

Baby mozzarella & IOW tomato salad (V, GF)
Dorset leaves, nut-free pesto dressing

Slow-cooked local pork and apple croquettes
with tangy green apple, home-made broccoli salsa
verde, baby Dorset watercress

Chicken liver and Cognac paté
melba toast, homemade course tomato jam

— 12" PIZZA —

Our homemade stonebaked pizza bread topped with fresh tomato sauce & melted cheese. Gluten free pizza also available.

Margherita (V)

fresh tomatoes, mature cheddar, fresh basil

Pepperoni

Dorset pepperoni, chorizo,
fresh tomato, cheddar cheese

Hawaiian

pineapple, ham, baby spinach

The Bridge

grilled chicken, Dorset ham,
pepperoni, chorizo, tomatoes

— SALADS AND LIGHT BITES —

The GTA (V)

grilled local Goat's cheese on toasted muffin with sliced Tomatoes and crushed Avocado
served with side salad

Salmon, prawn & smoked haddock fishcake (GF) sea parsley sauce, poached egg

Sun-blushed tomato and olive topped pasta salad (V)

parmesan flakes and wild rocket

The super-green Chine salad (GF, vegan)

broccoli, green beans, sugar peas, baby spinach & avocado drizzled with rapeseed oil

— GRILLS AND MAINS —

Traditional fish & chips

Locally-caught fresh fish fillet in our handmade batter with chunky hand-cut chips, fresh peas and home-made tartare sauce

8oz flame grilled rump steak (GF)

Full-flavoured & grilled to your liking, chunky chips, house slaw, grilled tomato, béarnaise sauce

Grilled lemon and thyme-marinated chicken breast steak (GF)

succulent charred chicken, sweet potato fries, house slaw, refreshing side salad

8oz grilled horseshoe Wiltshire gammon steak (GF) with grilled pineapple, fried egg, fries

Flame-seared leg of Dorset lamb steak (GF) potato gratin, rosemary tomatoes, rustic salsa verde

6oz chargrilled beef burger toasted bap, relish, sliced tomato, lettuce, fries

Soy & maple-glazed sustainable Scottish salmon steak (GF)

creamed potatoes, fresh mixed-leaf salad, coriander gremolata

Naturally-reared local pork fillet (GF)

Stornaway black pudding and English kale croquettes, wilted spinach, Purbeck cider velouté

Chef's home-made Thai green chicken curry (GF)

with creamed coconut, fresh vegetables, steamed jasmine rice

— DESSERTS —

ALL £5.95

Dark chocolate brownie (GF)
with vanilla pod ice cream

Tangy lemon tart

Dorset clotted cream, raspberry sauce
& fresh English raspberries

Salted-caramel banana split

fresh fluffy cream, dark chocolate & toffee sauce.

Strawberry & chocolate fudge sundae
with fresh local strawberries, vanilla fudge pieces,
vanilla ice cream, strawberry & chocolate sauce

3 scoops of New Forest
ice creams or sorbets (GF)

2 Courses
£19.95

3 Courses
£22.95



— SIDES ALL £3 each

chunky chips | skinny fries | battered onion rings
mashed potatoes | sweet potato fries | tossed salad