

# ==MENU==

## ==SMALL PLATES==

£4 each or 3 for £10

Or choose two in place of a starter!

- Bread board, balsamic, oils, sea salted butter
- Grilled chorizo bites, toasted flatbread
- Mango coconut chicken skewers, sweet chilli sauce
- Butterfly king prawns
- Salt and pepper squid
- Red pepper hummus, pitta bread (V)
- Garlic pizza doughballs (V)
- Marinated harlequin olives (VE)
- Cream cheese filled breaded Cajun pepper bites (V)
- Sweet potato falafel bites (VE)
- Mushroom dippers (VE)
- Fried macaroni & cheese bites with garlic mayo (V)

## ==MAINS==

- Chef's Beer-Battered Catch of the Day  
locally-caught battered fish fillet with chunky hand-cut chips,  
fresh peas & homemade tartare sauce
- Slow-Cooked West Country Blade of Beef (GF) **£1.50 supp**  
6-hour braised beef featherblade served with mashed  
potatoes, glazed carrots, & gravy reduction
- Rosemary Marinated Lamb Rump (GF) **£1.50 supp**  
gratin potatoes, wilted spinach, wild mushrooms, lamb jus
- Lemon Sole Fillets in Caper & Parsley Butter Sauce **£1.50 supp**  
charred broccoli, baby potatoes
- Slow-Cooked Pork Belly in Purbeck Cider Jus (GF)  
champ potato, balsamic onions, apple puree
- Moules Marinières and Frites  
rope grown mussels, cream, garlic & parsley sauce
- Chef's Homemade Thai Green Chicken Curry (GF)  
creamed coconut, fresh vegetables, steamed jasmine rice
- Smoked Salmon & Prawn Linguini  
torn basil, crème fraiche
- Grilled Vegetable and Ricotta Ravioli (V)  
sage butter cream sauce, parmesan flakes
- Keralan Cauliflower and Red Pepper Curry (VE)  
cardamom Basmati rice
- Bridge Club Salad (VE)  
avocado, cucumber, tomatoes, garlic & herb croutons, New  
Forest leaves, lemon & chive dressing

## ==STARTERS==

- Soup of the Day (VE)  
bread roll & butter (GF bread available)
- Bloody Mary Prawn Cocktail (GF)  
baby gem lettuce, Bloody Mary sauce, lemon wedge
- Chicken Liver Cognac Pate  
melba toast, homemade course tomato jam
- New Forest Sautéed Wild Mushrooms (V)  
brioche toast, watercress
- Severn and Wye Smoked Salmon Roulade (GF)  
capers, crème fraiche
- Breaded Halloumi Dippers (V)  
smoked chilli chutney
- Moules Marinières and Fresh Bread  
rope grown mussels, cream, garlic & parsley sauce

## ==FROM THE GRILL==

- 8oz 21-Day Aged Chargrilled Sirloin Steak **£4.00 supp**  
hand cut chunky chips, grilled tomatoes, bearnaise sauce
- 8oz Grilled Horseshoe Wiltshire Gammon Steak  
grilled pineapple or fried egg, & fries
- 6oz Chargrilled Beef Burger in a Ciabatta Bap  
relish, sliced tomato, lettuce and fries
- Riviera Gourmet Burger in a Ciabatta Bap  
smoked streaky bacon, Wookie-Hole cheddar & onion rings
- Chicken Piri-Piri Burger in a Ciabatta Bap  
succulent grilled chicken breast, house piri-piri seasoning
- Grilled Lemon and Thyme Marinated Chicken Breast Steak  
sweet potato fries, house slaw, side salad

Please be advised that we cannot guarantee that our food does not contain traces of **Nuts** or **Shellfish**. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of **allergens** in any of our foods, please ask a member of staff who will be happy to provide this information.

V= Vegetarian  
VE = Vegan  
GF= Gluten Free

## ==12" PIZZA==

Try our homemade Shipton Mill pizza dough topped with freshly produced tomato sauce made from Chef's unique recipe. Finished with your favourite flavours and stonebaked to perfection in our pizza oven.

Gluten free pizza also available!

- Margherita (V)  
fresh tomatoes, mature cheddar, fresh basil
- Capriccio  
Dorset ham, prosciutto, mature cheddar
- Pepperoni  
Dorset pepperoni, chorizo, fresh tomato, cheddar cheese
- Raging Bull (spicy!)  
pulled beef chilli, spicy chorizo, chipotle chilli paste, fresh tomatoes, bell peppers & mushrooms
- Hawaiian  
pineapple, ham baby spinach
- Chicken  
basil pesto, grilled chicken, mozzarella, tomatoes
- The Bridge  
grilled chicken, Dorset ham, pepperoni, chorizo, tomatoes
- Four Cheese (V)  
mature cheddar, Somerset brie, Isle of Wight blue, mozzarella, fresh tomatoes & chives
- The Chine Garden Pizza (VE)  
mushrooms, artichokes, bell peppers, fresh tomatoes & vegan cheese

## ==DESSERTS==

- Sticky Toffee Pudding
- New Forest vanilla pod ice cream
- Tangy Lemon Tart
- Dorset clotted cream
- Salted Caramel Banana Split (GF)  
vanilla whipped cream, chocolate sauce
- Hazelnut Crème Brûlée  
shortbread biscuits
- Sloe Gin, Apple and Plum Tart (VE)  
vegan ice-cream



## ==SIDES==

£3 each

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