

# THE BRIDGE HOUSE

## EVENING MENU

### STARTERS

**DORSET SOURDOUGH** £3.50  
Freshly baked daily, virgin olive oil, butter **v**

**MUSHROOMS ON TOAST** £5.50  
Button mushrooms, toasted sourdough  
mushroom sauce **v**

**HOMEMADE SOUP** £5.00  
Crusty bread **v**

**HAM HOCK TERRINE** £5.50  
Caramelised onion chutney, toasted  
sourdough

**SALT & PEPPER GARLIC PRAWNS** £7.50  
Watercress, lemon wedge **gf**

**BBQ CHICKEN WINGS** £6.00  
Rocket, barbecue sauce

**WHITEBAIT** £6.50  
Tartar sauce, lemon wedge

### STEAKS

The beef is locally sourced and matured for 18 months before hanging to dry age for 28 days

STEAKS ARE SERVED WITH HAND CUT CHIPS, VINE ROASTED TOMATOES.

**8OZ SIRLOIN** £17.00  
Our tender beef sirloin is by far the most  
popular choice. Its incredible natural marbling  
gives the steak its rich taste and divine flavour.

**8OZ RIBEYE** £19.00  
Our tasty beef ribeye steaks are naturally  
heavily marbled and rich in flavour.

**8OZ FILLET** £26.00  
Our beef fillet is the most tender of all, when  
cooked rare to medium-rare this steak melts in  
your mouth.

**ADD PRAWNS** £4.50  
**ADD CALAMARI** £4.50  
**ADD BBQ CHICKEN WINGS** £4.50

**SAUCES** £2.25  
**MUSHROOM, PEPPERCORN,  
BEARNAISE, GARLIC BUTTER, BLUE CHEESE**

### BURGERS

All our burgers are served with lettuce, tomato, red onion  
in a brioche bun and fries.

**BRIDGEHOUSE BURGER** £13.00  
8oz beef patty, Emmental cheese, bacon,  
spicy sriracha sauce, onion rings **gf\***

**CHICKEN BURGER** £13.00  
Panko crusted chicken breast, cheese, tangy  
garlic mayonnaise. **gf\***

**VEGGIE BURGER** £12.00  
Grilled halloumi, roasted red pepper, field  
mushroom, pesto. **gf\***

### MAINS

**HUNTERS CHICKEN** £13.50  
Barbecue sauce, cheddar cheese, bacon,  
fries

**TERIYAKI SALMON** £14.00  
Asian slaw, fresh mint, coriander,  
Sticky rice. **gf**

**VEGAN NUT LOAF** £9.50  
Sautéed potato, seasonal veg, gravy. **v**

**PAN FRIED PORK MEDALLION** £16.00  
Sautéed potato, roasted vine tomatoes, green beans, somerset cider  
sauce. **gf**

**GRILLED FILLET OF SEABASS** £14.00  
Crushed new potatoes, seasonal greens, caper velouté sauce.

**BATTERED COD** £13.00  
Mushy peas, tartar sauce, chips **gf\***

**DORSET GAMMON, EGG & CHIPS**  
£12.00  
Fried eggs, garden peas, fat chips **gf**

**SPICED COCONUT CURRY** £11.00  
Sweet potato, spinach, rice, naan, chutney  
**vg**

**SEAFOOD LINGUINE** £14.50  
Scallops, prawns, spinach, garlic, creamy sauce

**HOMEMADE PIE OF THE WEEK** £12.00  
Seasonal vegetables, gravy

### DESSERTS

**CHOCOLATE BROWNIE** £6.00  
Vanilla ice cream

**LEMON MERINGUE** £6.00  
Vanilla ice cream

**WARM BELGIUM APPLE PIE** £6.00  
Hot vanilla custard

**ETON MESS SUNDAE** £6.00  
Strawberries, meringue, berry sauce,  
vanilla ice cream

**HONEYCOMB SUNDAE** £6.00  
Honeycomb, flake, caramel & chocolate  
sauce, vanilla ice cream

**WINTER BERRY CRUMBLE** £6.00  
Hot vanilla custard

**STICKY TOFFEE PUDDING** £6.00  
Vanilla ice cream

**SELECTION OF DORSET CHEESE** £8.50  
3 Dorset cheeses, homemade chutney,  
grapes, celery, crackers

### EXTRAS

**THICK CUT CHIPS** £3.50

**BUTTERED NEW POTATOES**  
£3.50

**ONION RINGS** £3.00

**FIELD MUSHROOMS** £2.00

**FRIES** £3.50

**CHEESY FRIES** £4.00

**GARLIC BREAD** £2.50

**CAULIFLOWER CHEESE** £3.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy, please let us know before ordering, full allergen info is available on request.

v = vegetarian, vg = vegan, gf = gluten free, gf\* = can be gluten free on request