

## Dinner @ Bridge Street

Welcome to Bridge Street Restaurant. We offer a 3 course dinner for £21 per person or a 2 course dinner £18 per person when choosing two or three \* dishes from our menu. If you choose any other item on the menu, the supplement appearing in red beside that dish will be added to your bill. (All prices are inclusive of VAT at 15%)

### Nibbles in bar

Garlic Bread **£ 2.00** Garlic Bread with mozzarella **£ 2.50** Marinated black Kalamata olives **£ 2.50**

### Starters

Cream of chestnut mushroom soup \*

Warm Yorkshire blue puff pastry tartlet with a tomato and baby basil salad \*

Salad of Galia, Cantaloupe and Watermelon melon with toasted pine nuts and Keldthwaite Gold cheese and avocado oil \*

Oriental duck spring rolls with spring onion and cucumber salad and a plum dressing.\*

Char grilled English asparagus with pecorino cheese and rocket salad and a soft poached egg. **£3.00**

Pan fried King scallops with apple and ginger puree and a hazelnut salad. **£ 4.50**

Thinly sliced smoked salmon with a shallot and caper dressing buttered brown bread and a baby leaf salad. **£2.00**

All of the above served with homemade bread

## Main Courses

Chicken breast stuffed with brie and wrapped in Cumbria ham and a red pepper sauce\*

Deep fried cod in beer batter with thick cut chips and homemade tartar sauce \*

Asparagus risotto with rocket salad and tomato sauce \*

Slow roast pork belly with apple sauce and roast potatoes\*

English fillet steak with a creamy bacon and chestnut mushroom sauce and wilted spinach € 8.00

Roast rack of spring Kentmere lamb with butternut squash puree and a Port redcurrant sauce € 5.50

Poached Halibut and tiger prawns in a red pepper sauce € 4.50

Caramelized duck breast with an apple tart tatin, buttered local spinach and a red wine thyme sauce € 3.75

All the above dishes are served with vegetable dishes of the day

## Side Orders

Hand cut thick cut chips cooked in duck fat € 2.00

Pan fried flat field mushrooms in garlic butter € 2.50

Plum tomato and buffalo mozzarella salad € 2.50

Buttered local spinach €3.00

Potato dish of the day €2.00

## Desserts

Vanilla crème brulee with a shortbread biscuit\*

Summer berry meringue with strawberry sauce and chantilly cream \*

Selection of homemade ice cream and/or sorbet \*

Velvet smooth milk and dark chocolate tart with caramel ice cream

£ 2.50

A selection of cheese with fine biscuits, celery strips, grapes and homemade fruit chutney £ 4.00

## Dessert Wines

### White

#### Late Harvest Semillon/ Gewurztraminer, Casa Silva 2005 abv 12%

Lightly floral on the nose with lychee, lemon characteristics. Great with fruit based puddings.

375ml bottle £15.50     50ml glass £ 2.40

#### Verduzo, Pass the Cookies, Di Leonardo 2005 abv 13%

A really versatile "all rounder" which works well with fuller flavoured puddings and hard cheeses.     500ml bottle £26.80     50ml glass £2.70

### Red

#### Aleatico di Puglia, Candido 2000 abv 14 %

Velvety smooth with plummy blackberry flavours. Fabulous with anything chocolatey and blue cheeses.     500ml bottle £29.90     50ml glass £2.95

## Coffee

Filter coffee or Tea with homemade confectionery £ 2.50

Cappuccino, Espresso, or Latte with homemade confectionery £3.00

Liqueur coffee why not choose a freshly ground coffee and your favourite liqueur topped with freshly whipped cream. £ 5.50

