

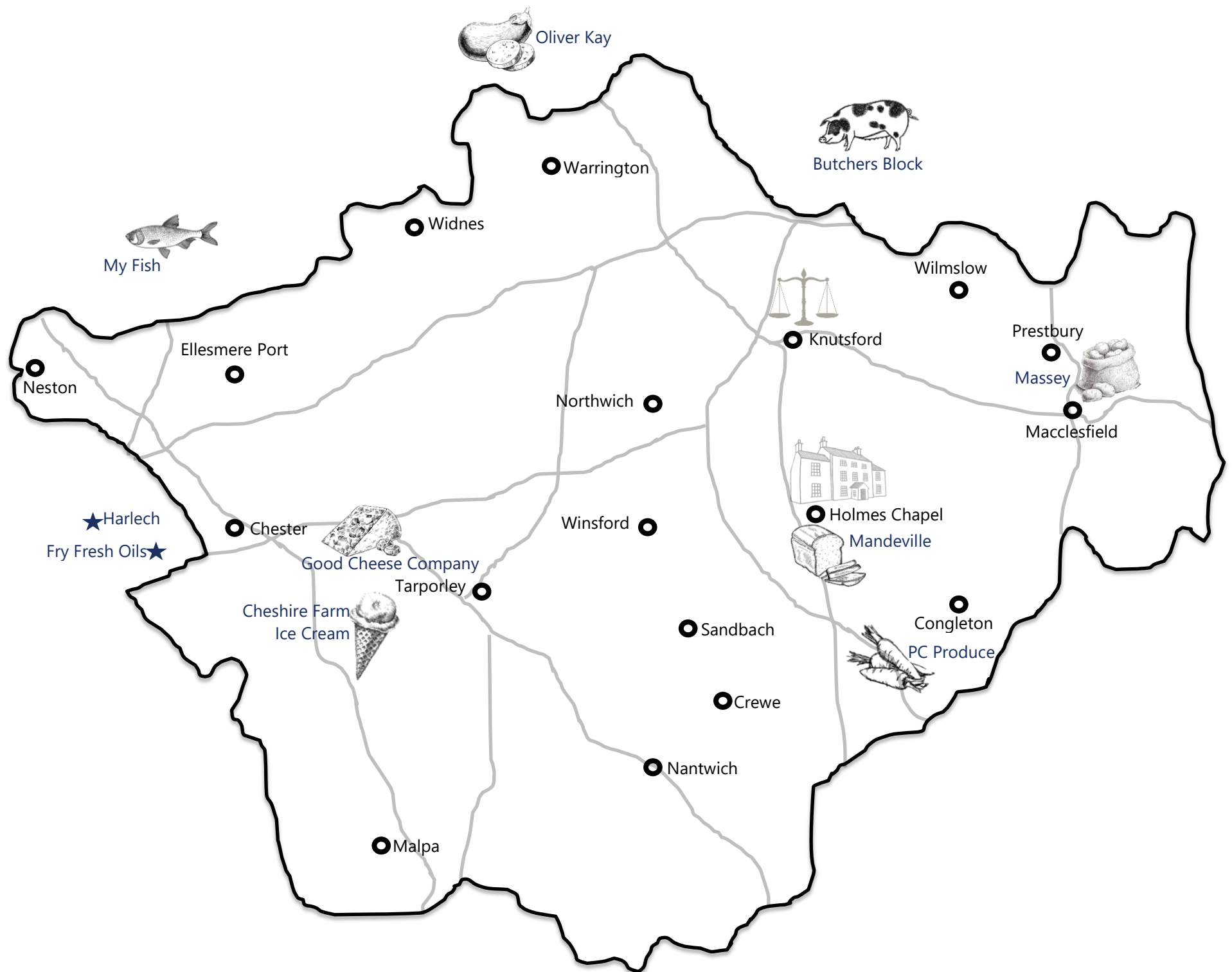
FLAT CAP HOTELS

Flat Cap Hotels is a Cheshire based, independent family of foodies, creative chefs, baristas and talented mixologists passionate about locally sourced produce & quality products.

We are operators of independent hotels with restaurant specialising in delivering locally sourced British seasonal menus, eclectic cocktails, the finest beers & exceptional wine.

Every property provides interiors designed with our own personal touches with 'home away from home' accommodation. The concept has been developed and evolved from the old-fashioned country public house combined with the every changing lifestyle hotel.

The Bridge is the younger sibling of The Vicarage in Holmes Chapel, Cheshire; a refurbished 17th century grade II listed country pub, restaurant and hotel and The Courthouse in Knutstford, Cheshire; the stunning converted crown court



FLAT CAP ACADEMY

At The Bridge and as part of Flat Cap Hotels, your comfort and satisfaction is of paramount importance.

Our philosophy is simple! If we look after our staff they will look after you. This principle was behind the birth of our Flat Cap Hotels Hospitality Academy.

We believe that by enriching the skills of our team, they can go even further than the proverbial mile and offer an even greater experience for all our guests.

More details will be on our website soon.

If you think you can cut the mustard, email;

academy@flatcaphotels.com

OUR CHEFS

When it comes to conjuring up wonderfully creative dishes championing locally sourced British produce & eco-sustainability, we have a brilliantly experienced chef at the helm:

Flat Cap Executive Chef, Steven Tuke

OUR PRODUCE

Our stunning seasonal menus emphasise excellent regional food sourced from our favourite local suppliers. We take great care to ensure that all menu items are locally sourced, fresh, wholesome & of the highest quality.

All beef served in the restaurant is grass fed and raised in England or Wales from our artisan butcher Glynn Bros. It is hung for at least 21 days and then matured locally.

Our pork products are from Buttercross Farm in Shropshire where they are raised on the farm by the Rowley family.

All of our fish is sustainably sourced and comes from our supplier in Fleetwood unless otherwise stated as wild caught.

Our potatoes are some of the finest from the Massey family, while our veg is from the best in Cheshire.





The team would like to welcome you to The Bridge..
Dating back to 1626 The Bridge sits in the middle of the picturesque village of Prestbury.
Stepping into the Bridge you can expect quirky décor matched with genuine character and charm. Take a seat and peruse our drinks menu to find your tipple of choice.

DINNER MENU

TITBITS

Olives – Mixed marinated olives v gf 4.0

Hummus – Chickpea, lemon, paprika, pumpkin seeds, toasted pita bread v 5.0

Chipolatas – Honey & maple glazed mini sausages 5.0

Bread selection – Home made flavoured bread, flavoured butter, oil & balsamic vinegar v 4.0

STARTERS

Kiln salmon blinis- Crème fraiche, chives, lemon, caper berry, shallots, baby gem, apple cider vinegar 9.0

Seared Scallops – Seared scallops, Sticky beef & onion fritters, peas, pancetta jus, petit pois & pea puree 12.0

Parfait – Smooth chicken livers, flavours of port & brandy, red onion jam, toasted brioche 7.0

Crispy squid – Salt & pepper rub, saffron aioli, chilli, jalapeño & broccoli slaw 8.0

Pea & ham – Pressed salted hocks, pea, mint & broad bean crush, apple cider black pudding, pancetta, pickled cherry tomatoes 8.0

Burts blue cheese mousse – Flavours of pear (crisps, gel & pressed), sour dough crisp, caramelised walnuts, red currants 8.0 V

MAINS

Roasted vegetable Penne – Courgette, baby aubergine, red onions, tomato & basil sauce, creamed goats cheese, basil crisps 14.0 V

English fillet of beef – 52c sous vide fillet, red wine salsify, English parsley, shin of beef allumette, pancetta, caramelised celeriac, horseradish 26.0

Guinea fowl supreme – Sticky legs & barley, stewed kale, celeriac puree, honey glazed carrot 16.0

Cod loin – Carrot & cumin puree, carrot crisps, burnt carrot, crushed baby potatoes, stem broccoli, spiced shrimp butter sauce gf 17.0

Risotto – Pea & mint puree, grilled goats cheese, dried tomatoes, parmesan 14.0 V GF

Duck Breast- Potato rosti, carrots & caraway (piece & puree) wilted greens, blackberry jus and carrot crisps 17.0 GF

FROM THE GRILL

8oz Sirloin steak gf 22.0

6-7oz Swordfish steak gf 18.0

8-9oz "Buttercross Farm" pork steak gf 16.0

Ras el hanout spiced chicken breast 17.0

All of our steaks are served with balsamic dressed rocket, flat cap mushroom, thyme & garlic dried plum tomato, Parmesan & white truffle fat cut chips & your choice of sauce;

Café du Paris butter | **Cracked black & green peppercorn sauce**

Peperonata – Confit pepper, onions, garlic, capers, hazelnuts | **Béarnaise sauce**

SIDES

Rocket & Parmesan salad v gf 3.5

Mixed house salad v gf 3.5

Roasted root vegetables – herb oil v gf 3.5

Fat cut chips v gf 3.5

Bubble & squeak mash – smoked bacon & onions gf 3.5

Stem broccoli – toasted almonds v gf 3.5

DESSERTS

Sticky toffee pudding – Salted caramel parfait, sticky dates, vanilla fudge, honeycomb v 7.0

Winter Verrine- Honey & chocolate bavaroise, banana & passionfruit jam, almond streusel 7.0

Pecan pie – Hazelnut pastry, praline cream, poached fig, caramelised rice crisp, Baileys ice cream v 7.0

The Bridge 'Feast' ice cream lolly – Chocolate cremeux, hazelnut dacquoise, flavours of mandarin, iced coffee, hazelnut crunch v £8.0

The Bridge 'Snowball'- Chestnut mousse, meringue crumble, whipped white chocolate ganache, chocolate sponge, cassis gel 8.0

Carrot Cake- Warm sponge, chocolate bark, poached carrot, carrot gel, rum raisins, cinnamon mousseline 7.0

Selection of 3 or 5 cheeses – Grapes, chutney, quince jelly, biscuits, candied walnuts v 8.0 / 12.0

Selection changes weekly, please see a member of our team

321 MENU

Available 12-7PM Monday-Thursday

3 Courses, 2 People, 1 Bottle of House Wine £49.50 per couple

2 Courses, 2 People, 1 Bottle of House Wine £42.50 per couple

EXPRESS LUNCH

Any titbit and sandwich for £10

Any titbit and Main Course for £15

Available from our mid-week lunch menu, Monday to Friday, 12pm-5pm

ROAST SUNDAY

Traditional roasts with all the trimmings

Available Sunday's from 12pm

2 Courses £20

3 Courses £25

For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements.  

Our kitchen team will be happy to suggest alternative dishes if you so require.

We take great care to ensure that all menu items are locally sourced, safe, fresh, wholesome and of the highest quality.