

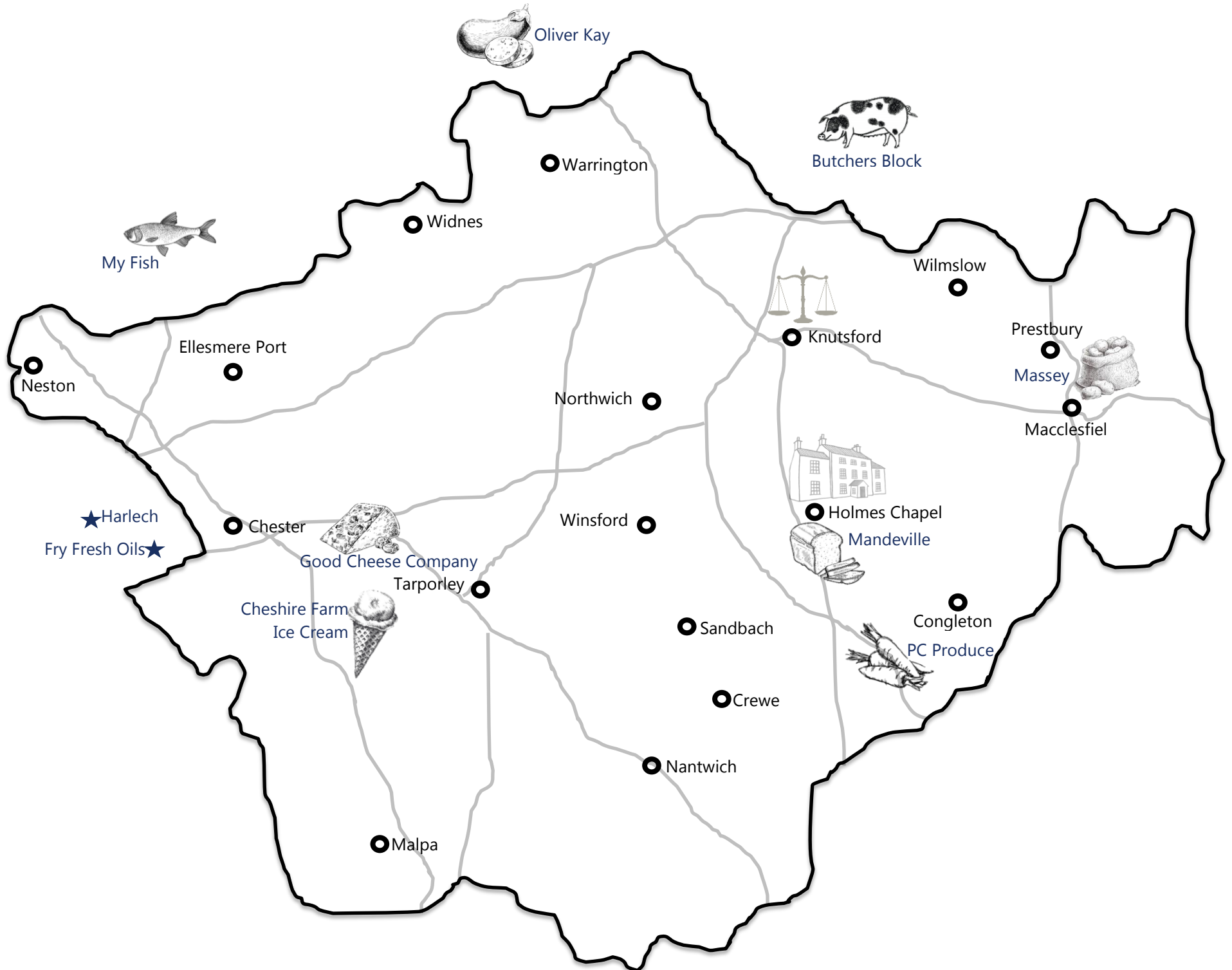
FLAT CAP HOTELS

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 genuine character and charm. Take a seat and peruse our drinks menu to find your tipple of choice.

LUNCH MENU

SERVED FROM 12-6PM

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

SMALL PLATES & STARTERS

Soup – Chefs' inspiration of the day, homemade bread & flavoured butter v 6.0

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

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

BRUNCH

Available 10am – 2pm

Smoked Salmon – Scrambled eggs, chives, white truffle oil, lemon 9.0

Crushed avocado on toast – Whole meal toast, chili, lemon, soft poached hen's egg v 8.0

Eggs Florentine – Toasted English muffin, wilted spinach, soft poached hen's egg v 8.0

Brunch burger – Sausage patty, brioche bun, flat cap mushroom, caramelised onions, rocket, hash brown 12.0

Available 10am – 12pm

The Bridge Full English – Pork & leek sausage, flat cap mushroom, grilled tomato, back bacon, baked beans, black pudding, your choice of eggs 12.0

The Bridge Vegetarian Full English – Sausage, flat cap mushroom, grilled tomato, baked beans, your choice of eggs v 10.0

SALADS

Prawn salad – Atlantic prawns, cantaloupe melon, mixed leaves, dried tomatoes, tartar mayonnaise, croutes, soft herbs 12.0

Confit duck – Picked leg, bean sprouts, sticky plums, hoi sin sauce, carrots, coriander, mangetout, mixed leaves, croutes 12.0

Burt's blue cheese – Celery, candied walnuts, apple, red onions, mixed leaves, honey & mustard dressing, croutes v 10.0

MAINS

Steak frites – Flat iron rump, confit tomato, flat cap mushroom, rocket & balsamic dressing, truffle & parmesan fries gf 15.0

Fish & chips – Ale & black onion seed battered cod fillet, curried chick peas, mushy pea puree, blush tomato ketchup, fat cut chips, grilled lemon 12.0

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

Burger & fries – 9oz ground beef, flat cap mushroom, fried onions, Monterrey jack cheese, smoked bacon, dill pickle remoulade, salad, brioche bun 13.0

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

Market fish of the day – Pan fried, shrimp beurre noisette, capers, new potatoes, samphire, air-dried tomatoes gf Market price

Sausage & mash – Pork & leek sausages, creamed potatoes, sticky red onion jus gf 9.0

SANDWICHES

Club sandwich - Roast chicken, Butter cross farm smoked bacon, gem lettuce, tomatoes, confit onions, avocado mayonnaise, fried hens egg, toasted bloomer 10.0

Coronation chicken – Sultanas, apricots, curry mayonnaise, gem lettuce, bloomer bread 7.0

Ploughman's – Mature Cheddar, Branston pickle, tomatoes, cucumber, gem lettuce v 6.0

Atlantic prawns – Marie rose sauce, tomatoes, pickles, gem lettuce, bloomer bread 8.0

Steak sandwich – Rump steak, Burt's blue cheese, caramelised onions, gem lettuce 10.0

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.