



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.

SUNDAY MENU

TITBITS

Something to nibble while you ponder the menu...

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, olive oil & balsamic vinegar v 4.0

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

2 COURSES £20 | 3 COURSES £25

SMALL PLATES & STARTERS

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

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

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

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

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

MAINS

Roasted rump of beef – Butter roasted potatoes, honey glazed carrot, celeriac puree, wilted greens, Yorkshire pudding, red wine jus 2.5 supplement

Roasted chicken breast – Butter roasted potatoes, honey glazed carrot, celeriac puree, wilted greens, Yorkshire pudding, red wine jus

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

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

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

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

DESSERTS

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

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

Waffle – Dark chocolate sauce, fresh berries, toffee glaze, honeycomb ice cream v

Crumble – Baked apples & winter berries, Crème anglaise, honey oat crumble v

Selection of 3 cheeses – Grapes, chutney, quince jelly, biscuits, candied walnuts

Selection changes weekly, please see a member of our team v gf

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.