

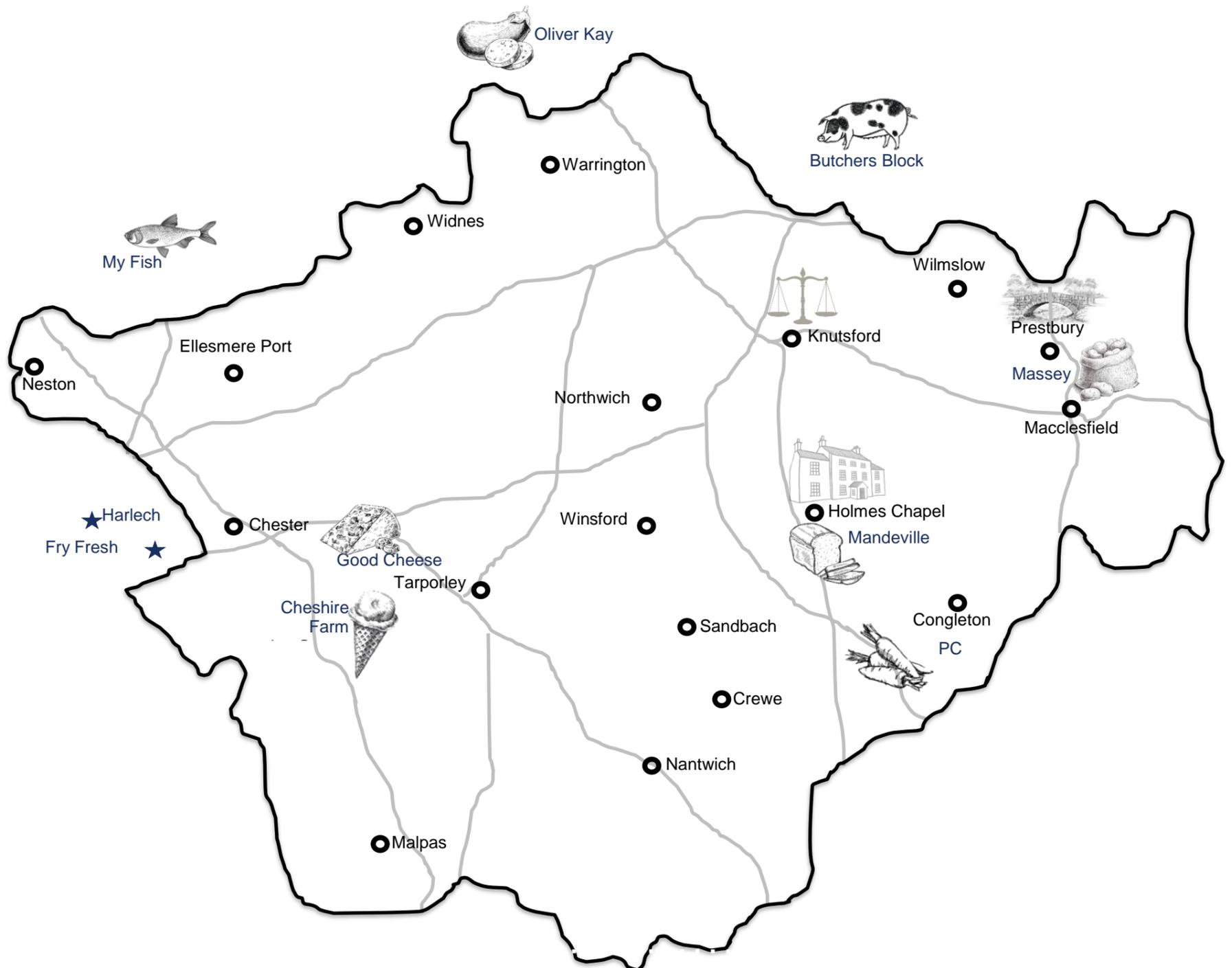
## FLAT CAP HOTELS

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 ever changing lifestyle hotel.

The Bridge is the younger sibling of The Vicarage in Holmes Chapel, Cheshire; a refurbished 17<sup>th</sup> 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](mailto: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.





# A La Carte



## Starters

**French Onion Soup** - Braised Oxtail, blue cheese soufflé **8.5**

**Parfait** - Smooth chicken livers, flavours of port & brandy, bacon, onion & thyme brioche and red onion marmalade **(GF) 7**

**Roasted King Scallops** - Salt baked celeriac, horseradish crème fraiche and crispy oxtail, mustard cress **(GF) 12**

**Pea Mousse** - Crumbled goats' cheese, confit lemon, black olive croute and fresh peas **(GF) 8**

**Smoked Salmon Cannelloni** - Spiced crab, fennel & apple salsa, avocado puree **(GF) 11**

**Risotto** - Creamed leeks & crumbly blue cheese, micro herbs **(V) (GF) 7**

## Mains

**52C Fillet of Beef** - Truffle mash, wild mushroom & spinach fricassee, baby vegetables, red wine jus **(GF) 26**

**Roasted Cod Fillet** - Confit chorizo & chick pea stew, spinach and lemon **(GF) 18**

**Wild Mushroom Risotto** - rocket & parmesan salad, sun blushed tomatoes, aged parmesan **(V) (GF) 14**

**Roasted Scottish Salmon Fillet** - Fennel textures, acidulated grapes, smoked salmon potato cake,  
Dill cream, keta caviar, lemon spinach **(GF) 19**

**Honey Glazed Barbary Duck Breast**- Sweet potato fondant, tender stem broccoli,  
Confit Duck leg & ginger spring roll, Asian jus **(GF) 20**

**Chicken Breast "Coq au Vin"** - Potato Rosti, carrot puree, balsamic onion, pancetta, mushroom ketchup, red wine jus **(GF) 17**

## From the Grill

**8Oz Sirloin Steak (GF) 22**

**6-7Oz Cod loin (GF) 18**

**6Oz Fillet Steak (GF) 26**

**8Oz Rump Steak (GF) 19**

**Burger & Fries** - 9Oz ground beef, flat cap mushroom, fried onions, Monterrey jack cheese, smoked bacon, dill pickle remoulade, salad, brioche bun **14**

All our steaks are served with balsamic dressed rocket salad, flat cap mushroom, thyme & garlic plum tomato, parmesan & white truffle fat cut chips & your choice of sauces.

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

**Pepperonata** - Confit pepper, onions, garlic, capers, hazelnuts | **Blue Cheese Sauce**

## Titbits

**Olives** - Mixed Marinated Olives **(v) (gf) 4**

**Hummus** - Chickpea, lemon paprika, toasted pitta bread **(v) - 5**

**Chipolatas** - Honey & Maple glazed mini sausages - **5**

**Bread Selection** - Homemade flavoured bread, flavoured butter, oil & balsamic vinegar **(v) 4**

## Coffee

Americano - 2.6    Espresso - 2.6  
Caffe Latte - 3    Macchiato - 2.6  
Cappuccino -3    Babychino - 1  
Flat White - 3    Mocha - 3.3  
The Bridge Hot Chocolate - 4

Please ask about our selection of Loose-Leaf Tea's.

## Sides

**Rocket & Parmesan Salad (v) (gf) - 3.5**

**Mixed House Salad (v) (gf) - 3.5**

**Fat cut Chips (v) (gf) - 3.5**

**Stem Broccoli (v) (gf) - 3.5**

**Roasted Root Vegetables - Herb Oil (v) (gf) - 3.5**

*For parties over 8 a discretionary service charge of 10% will be added to the bill  
(v) & (gf) denote that the dish can be adapted for Vegetarian & Gluten Free requirements*