

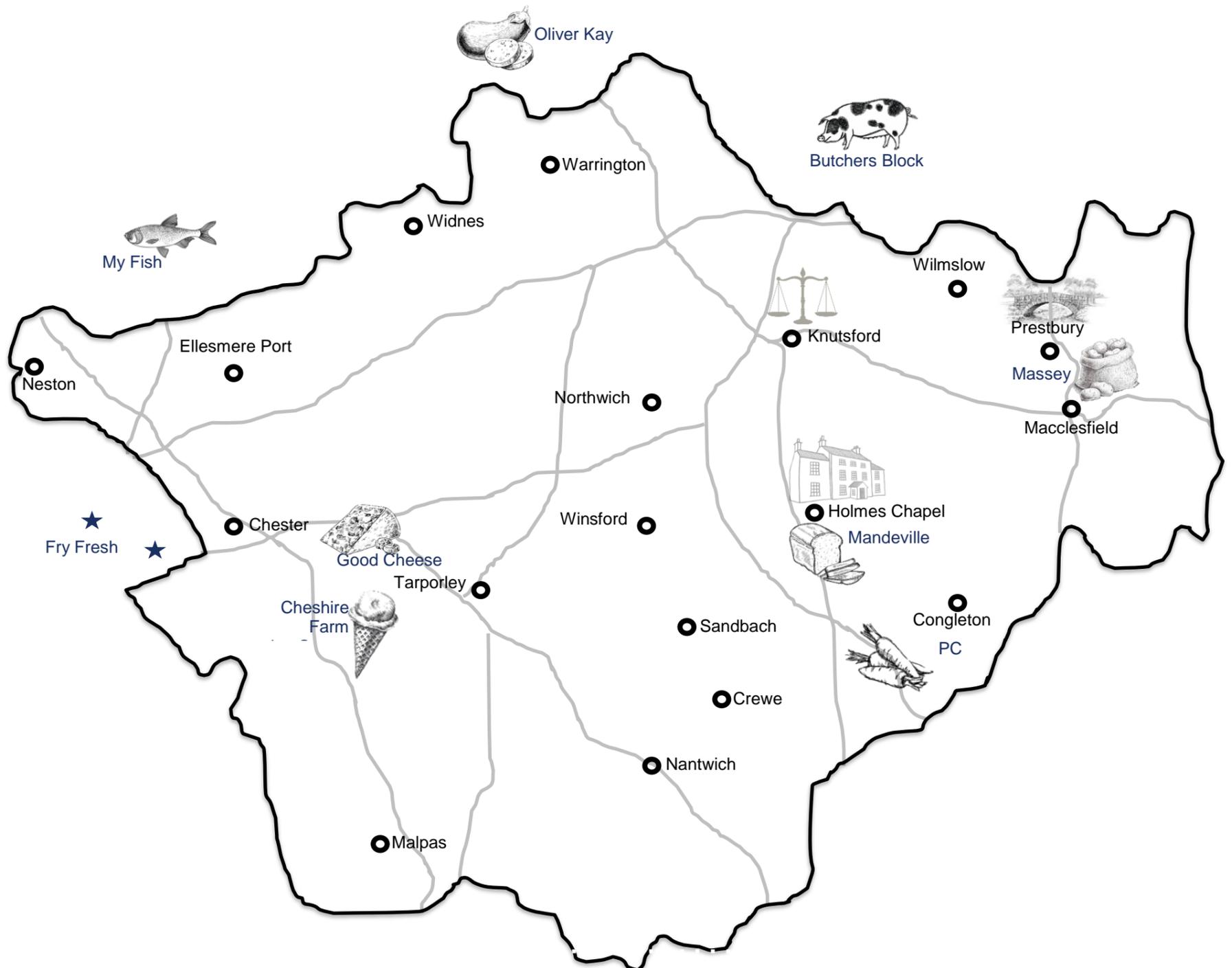
## FLAT CAP HOTELS

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** - 8 hour braised oxtail, mustard, twice baked blue cheese soufflé **8.5**
- Chicken Liver Parfait** - flavours of port & brandy, thyme & bacon brioche, onion marmalade **7.5**
- Scorched Mackerel Fillet** - Cucumber & dill relish, fennel, Hendricks gin & tonic gel, sourdough, mackerel pate **8.5**
- Goat Cheese Panna Cotta** - Caramelised fig, olive, lemon & caper tapenade, basil arancini, sun blush tomatoes **8**
- Pressing of Slow Braised Ham Hock & Foie Gras** - pickled vegetables, rhubarb chutney, homemade brioche **9.5**
- New Season English Asparagus** - crispy panko hens egg, pink grapefruit, hazelnut dressing **8**

## Mains

- Roast Rump of Cheshire Lamb** - Rosemary pomme Anna, English pea velouté, pancetta & broad bean fricassee **17**
- Slow Cooked Pork Belly "Carbonara"** - crispy hens' egg, wild mushroom & pancetta tagliatelle, parmesan **16**
- Market Fish** - Sautéed samphire & new potatoes, sun blush tomatoes, shrimp & caper beurre noisette **(Market Price)**
- Honey Glazed Duck Breast** - Sweet potato fondant, tender stem broccoli,  
Confit duck leg & ginger spring roll, Asian jus **18**
- Pan Fried Fillet of Chalk Stream Trout** - Spring vegetable nage, gnocchi, soft herb & herbed oil **18**
- Charred Mediterranean Vegetable Salad** - Herbed cous cous, nocellara olives, peppers,  
griddled artichokes, balsamic onions, dressed rocket **14**

## From the Grill

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

**6-7Oz Market Fish (Market Price)**

**10 Oz Sirloin Steak 24**

**10 Oz Rump Steak 19**

**Garlic & Herb Roast Chicken Breast 17**

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

**Café de Paris butter | Cracked black & green peppercorn sauce | Creamy Stilton Cheese Sauce**

### Titbits

- Olives** - Nocellara Olives **4**
- Hummus** - Chickpea, lemon, paprika,  
toasted pitta bread - **5**
- Chipolatas** - Honey & Maple glazed  
mini sausages - **5**
- Bread Selection** - Homemade flavoured bread,  
butter, oil & balsamic vinegar **(v)** **4**

### Sides

- Buttered Seasonal Greens** - **4**
- Rocket & Parmesan Salad** - **3.5**
- Mixed House Salad** - **3.5**
- Tender Stem Broccoli** - **3.5**
- Fat cut Chips** - **3.5**
- Skin on Fries** **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*