

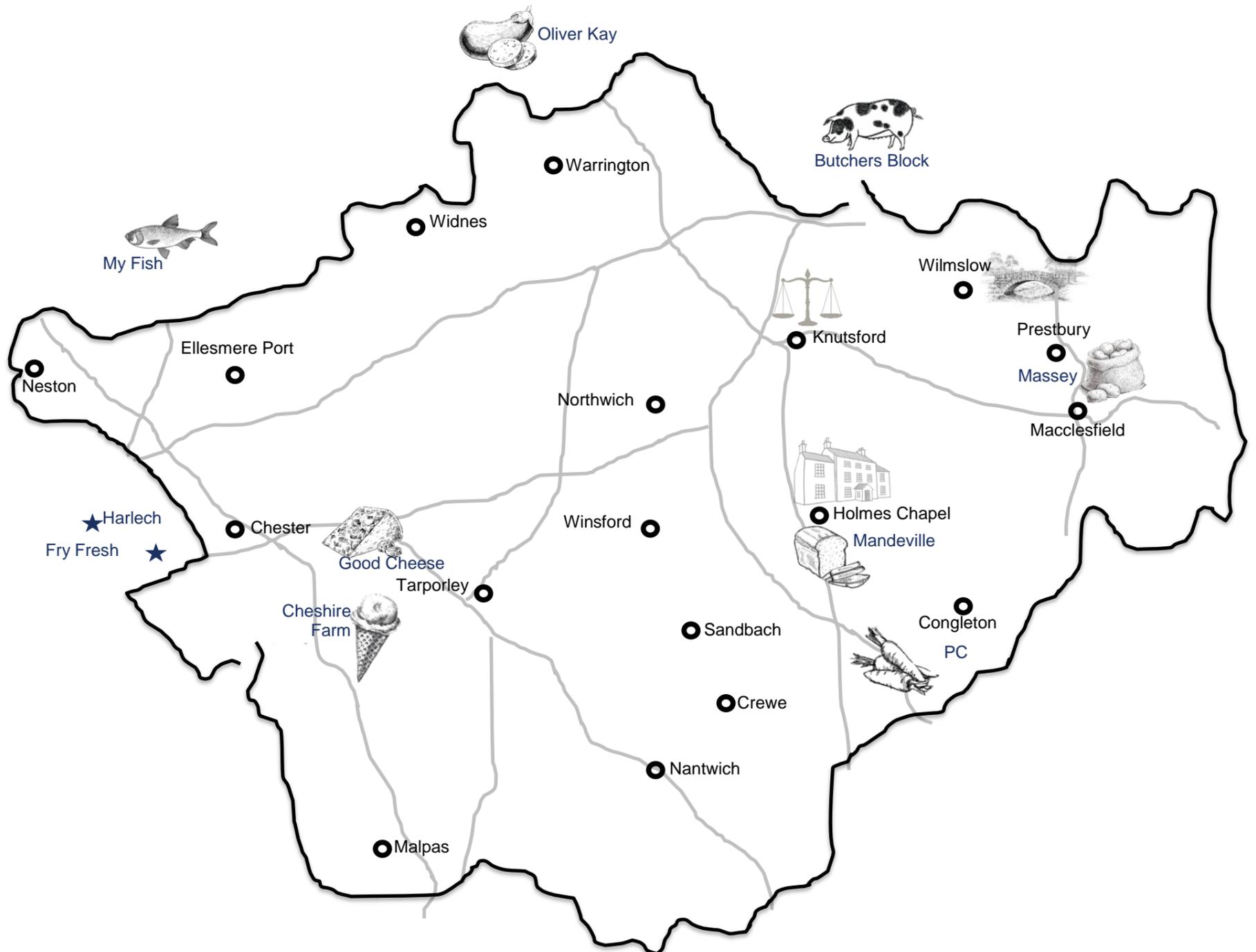
FLAT CAP HOTELS

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 Knutsford, 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.





Sunday Menu



2 COURSES £20 | 3 COURSES £25

Starters

Soup - Chef's inspiration of the day, homemade bread & flavoured butter (V)

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

Scottish Smoked Salmon & Atlantic Prawn Cocktail - Baby gem lettuce, Marie rose and lemon (GF)

New Season English Asparagus - crispy panko hen's egg, pink grapefruit, hazelnut dressing (V)

Pressing of Slow Braised Ham Hock & Foie Gras - pickled vegetables, rhubarb, homemade brioche

1.50 Supplement

Mains

Roasted Sirloin of Beef - Butter roasted potatoes, honey glazed carrot, celeriac puree, wilted greens, Yorkshire pudding, red wine jus
2.5 supplement

Roast Cheshire Loin of Pork- Butter roasted potatoes, honey glazed carrot, celeriac puree, wilted greens, Yorkshire pudding, red wine jus & apple sauce

Roasted Chicken Breast - Butter roasted potatoes, honey glazed carrot, celeriac puree, wilted greens, Yorkshire pudding, red wine jus

Market fish of the day - Shrimp beurre noisette, capers, new potatoes, samphire, sun blushed tomato (GF) **Market**

Vegetarian Dish of The Day (V)

Desserts

Sticky Toffee Pudding - Salted caramel parfait, vanilla fudge, honeycomb (V)

Crumble - Baked apple & summer berries, double cream, honey oat crumble (V)

Chefs Selection Ice Cream- and homemade cookie

Chefs Selection of 3 Cheeses - Grapes, chutney, quince jelly, biscuits, candied walnuts

Selection changes weekly, please see a member of our team (V) (GF)

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

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

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

*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*