

# The BRIDGE

SAT 11TH  
& TUES 14TH  
FEBRUARY

Oyster on ice (compliments of the kitchen)

## TO START

### Steamed Mussels to Share

White Wine Cream and Shallot Sauce, Crusty Bread

### Field Mushroom Roulade

Spring Onion, Fine Herb and Cream Cheese, Dressed Endive

### Jerusalem Artichoke Soup

Herb Oil, Jerusalem Artichoke Crisps

### Home Cured Salmon Gravalax

Chive Crème Fraîche, Warm Blinis

### Chicken, Mushroom and Leek Terrine

Balsamic Jelly, Dressed Leaves

### Blackcurrant Sorbet

## TO FOLLOW

### Roast Duck Breast

Sautéed Pak Choi, Fondant Potato, Spiced Plum Jus

### Char Grilled Sirloin Steak

Roast Cherry Tomatoes, Confit Field Mushroom,  
Triple Cooked Chips, Mixed Peppercorn Sauce

### Grilled Seabass

Crab Linguine, Shellfish Sauce

### Baked Risotto Cake

Tomato Compote

### Pan Fried Chicken Breast

Confit Leg, Roast Salsify, Anna Potatoes

VALENTINE'S MENU

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## DESSERTS

### Chocolate Plate for Two

Dark Chocolate Fondant, White Chocolate Mousse

### Deep Fried Ice Cream

Caramel Sauce

### Raspberry Crème Brule

Lemon Shortbread

### Treacle Sponge

Custard

### Selection Cheeses

Grape Jam, Apple, Savoury Biscuits

**£27.95** PER HEAD

*The Bridge Carvery and Grill is pleased to announce that we have contacted our food suppliers to ascertain whether the products we buy contain genetically modified materials. Our suppliers have assured us that to the best of their knowledge all the ingredients they supply to us are free from genetically modified materials.*

*For those with special dietary requirements or allergies who may wish to know the ingredients with in any dish please ask your server.*

VALENTINE'S MENU