

The Bridge Restaurant

AT NEW HALL

ANTIPASTI

- Nocellara green olives
- Pickled anchovies
- Sun-blushed tomatoes
- Piquillo peppers
- Balsamic onions
- Selection of bread with olive oil and balsamic
- 3 each

SIDES

- Carrots with star anise
- Peas, fine beans and mangetout
- Single Gloucester cauliflower cheese
- Very buttery mashed potato
- Beer battered onion rings
- Vine tomato, mozzarella, basil salad
- Sea salted hand cut chips
- The Bridge salad
- 3.5 each

HAND PICKED GOURMET BURGER

- Beef tomato, dill pickle, red onion marmalade, hand cut chips 15
- Add grilled bacon, Applewood smoked cheddar 1 each
- The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

TO START

All served with our freshly baked breads
Some of these dishes can be ordered as a lighter bite or main course

CITRUS CURED SEA BREAM
Fennel, orange, horseradish yoghurt 9

SEARED SCOTTISH HAND DIVED SCALLOPS
Leeks, shallots, white wine, cream 12

MIDDLE WHITEBACK HAM HOCK
Pickled mushrooms, Old Speckled Hen ale mayonnaise, salt-baked celeriac 8

Our pork is reared in apple orchards in Somerset where they are partly fed on apples to give the meat its distinct and succulent flavour.

WHITE LAKE DRIFTWOOD GOATS CHEESE ARANCINI
Worcestershire apple, beetroot, pickled radish (v) 9/15

White Lake's home is set at Bagborough Farm in Pylle, Somerset. The milk they use to create their wonderful goats cheese comes from their own herd of Toggenburg, British Alpine and Seenen goats.

THE BRIDGE SOUP
Using locally sourced ingredients (v) 6

CORNISH CRAB LINGUINE
Soft herbs, saffron, tomato 9/16

SLOW COOKED DUCK
Isle of White black garlic, cucumber, spring onion 9

GRILLED TOFU AND POMEGRANATE
Israeli cous cous, parsley, mint, chick pea (v) 9/14

MAIN COURSES

LEMON SOLE AND SCOTTISH ROPE-GROWN MUSSELS
Samphire, saffron cream sauce 18

BEER BATTERED WEST COAST FISH AND CHIPS
Minted mushy peas, tartar sauce, lemon 15

Prepared with the fish catch of the day from our supplier "Day Boats"; we only use the most sustainable products available to us and there are no endangered fish species on our menus.

POT ROAST FREE RANGE CHICKEN
Red wine, mushrooms, shallots and bacon 16

APPLE FED WEST COUNTRY PORK BELLY
Spiced pickled vegetables, apple cider sauce 16

SNOWDONIAN MOUNTAIN LAMB PIE
Buttery mash, rosemary gravy 16

CRISPY DUCK EGG
Pearl barley, salsify, celeriac, spiced butter (v) 14

POTATO GNOCCHI AND GARDEN VEGETABLES
Fresh peas, butternut squash, feta cheese (v) 14

FROM THE GRILL

All served with hand cut chips, roasted vine tomatoes, grilled flat mushroom, watercress and Béarnaise sauce.

Ribeye steak - Approximately 224g 22

Sirloin steak - Approximately 280g 26

Chateaubriand for 2 to share - Approximately 400g 60

Our steaks are locally sourced from E & P Butchers in Coventry using the Herefordshire breed and dry aged for 28 days to give the beef its unique flavour and tenderness.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.

Guests on our dinner, bed and breakfast rate have an allocation of 39 per person

Our philosophy is to offer contemporary British dishes where the flavour of the ingredients is given pride of place.

THE BRIDGE RESTAURANT AT NEW HALL HOTEL

A *Hand* PICKED HOTEL

CHAMPAGNE

	125ml	175ml	Bottle
BRUNO PAILLARD BRUT Reims, France (bin 101) <i>Elegant, balanced and complex</i>	9	13	55
BRUNO PAILLARD ROSÉ PREMIERE Reims, France (bin 114) <i>Fresh strawberry and cherry fruit flavors with discreet citrus finish</i>	11.5	17.5	74

WHITE WINE

	175ml	250ml	Bottle
TERRE FORTI BIANCO Rubicone, Italy 2012 (bin 302) <i>Clean and fresh, light and fruity</i>	5.75	8	24
VALDIVIESO SAUVIGNON BLANC Aconcagua, Chile 2013 (bin 203) <i>Herbal and grassy with refreshing citrus balance</i>	7.25	10.5	31
LA MAISON BELENGER Cotes de Gascogne, France 2012 (bin 210) <i>Spicy, floral, citrus and pink grapefruit</i>	6.75	9.5	28
CHABLIS DOMAINE DES MARRONIERS Burgundy, France 2011 (bin 301) <i>Gently buttery with classic mineral hint, hazelnuts, flint</i>	11.25	16	48
A2O ALBARINO Rias Baixas, Spain 2011 (bin 304) <i>Apricot, bone dry and richly textured wine</i>	9.5	13.5	40
SPY VALLEY SAUVIGNON BLANC Marlborough, New Zealand 2011 (bin 310) <i>Punchy gooseberry and elderflower</i>	10	14	42

ROSE WINE

	175ml	250ml	Bottle
PETIT PAPILLON GRENACHE ROSÉ Languedoc, France 2012 (bin 501) <i>Salmon-pink colour with a fresh and fruity nose of redcurrants</i>	7.25	10.5	31
LAGREIN ROSATO ALOIS LAGEDER Alto Adige, Italy 2012 (bin 502) <i>Pronounced red berries and violet scent</i>	9.25	13	39

RED WINE

	175ml	250ml	Bottle
RACCOLTO A MANO ROSSO Tuscany, Italy 2010 (bin 704) <i>Soft easy drinking style</i>	5.75	8	24
VALDIVIESO MERLOT Rapel, Chile 2012 (bin 701) <i>Ripe plum fruit with gentle spiciness</i>	7.25	11	32
VIVANCO RIOJA CRIANZA Rioja, Spain 2009 (bin 705) <i>Dark and rich, strawberry and raspberry fruit, gentle toasty spice, sweet oak</i>	10	14	42
SOLARENA BARREL AGED TEMPRANILLO Carinena, Spain 2011 (bin 703) <i>Enticing brambly fruit gives way to rounded, velvety, vanilla flavours</i>	6.75	9.5	28
VALDIVIESO SINGLE VALLEY PINOT NOIR Lontue, Chile 2012 (bin 719) <i>Intense fruit showing strong cassis and dark cherry aromas</i>	9.75	14	41
KLOOVENBURG SHIRAZ Riebeek Valley, South Africa 2012 (bin 815) <i>Deep ruby red, milled black pepper, clean leather, touch of vanilla</i>	10.5	15	45

DESSERT WINE AND PORT

	125ml	Bottle
CHATEAU LEVANT SAUTERNES Bordeaux, France (bin 901) <i>Gold yellow with dried apricot, botrytis notes and honey flavours</i>	12.25	38
WARRES WARRIOR, DOURO Portugal NV (bin 915) <i>Velvety full body and luscious blackcurrant and cherry flavours</i>	5.5	40

CHAMPAGNE COCKTAILS

- Blue Champagne 12
- Champagne Celebration 12

CLASSIC COCKTAILS

- Classic Martini 9
- Manhattan 9
- Margarita 9
- Cosmopolitan 9
- Mojito 9
- Long Island Iced Tea 9
- French Martini 9

MALT WHISKY

- Cragganmore 12 yrs 7.7
- Dalwhinnie 8.3
- Macallan 6.1
- Glenkinchie 8.6
- Laphroaig 10 yrs 7.1
- Lagavulin 16 yrs 8.6
- Talisker 8.6

BLENDED WHISKY

- J&B 5.4
- Jameson 5.3
- Johnnie Walker Black 5.9

RUM

- Bacardi 4.7
- Captain Morgan 4.6
- Morgan's Original Spiced 5.1

GIN

- Bombay Sapphire 5
- Tanqueray 5.4
- Gordons 4.5
- Hendricks 7.3

VODKA

- Smirnoff Black 5.3
- Absolut 5.3
- Grey Goose 7.5
- Ketel One 7.1

LIQUEUR COFFEES

- Calypso
- Irish
- French
- Baileys
- Gaelic
- Parisian
- 8 each

BOTTLED BEER & CIDER

- Becks 4.3
- Budwieser 4.3
- Guinness 4.3
- Old Speckled Hen 5.95
- Magners 5.35

DRAUGHT BEER

- Carlsberg 4.95/2.45
- San Miguel 4.95/2.45
- Tetleys 4.50/2.25

CRAFT BEER

- Brains Bragging Rights Golden Pale Ale 5.0% 5.3
- Chapel Down Curious Brew Lager 4.7% 4.8
- Chapel Down Curious IPA 5.6% 4.8
- Sadler's Ales From 3.5% 5.5

VERMOUTHS AND SHERRY

- Martini Rosso 3.55
- Martini Bianco 3.65
- Cinzano Bianco 3.75
- Campari 4.85
- Pimms No.1 4.4
- Tio Pepe 4.45
- Harveys Bristol Cream 4.55

COGNACS AND BRANDY

- Remy Martin VSOP 6.8
- Henessy Fine 10.6
- Hennessy VS *** 6.7
- Janneau VSOP 7.6
- Hermitage 10 yrs old 7.5

SOFT DRINKS

- Coca Cola 2.25
- Diet Coke 2.25
- Lemonade 2.25
- Frobishers 2.75
- J20 3.2
- Appletizer 3.2
- Still water 750ml 3.25
- Sparkling water 750ml 3.25

THE BRIDGE RESTAURANT AT NEW HALL HOTEL

A Hand PICKED HOTEL

Prices are inclusive of VAT. All our spirits are poured at 25ml, unless otherwise stated. All wines by the glass are available in 125ml measures. All table wines on this list have an alcohol content of between 8-14% by volume. Should a wine become unavailable, we will be pleased to offer a suitable alternative. All ingredients may not be listed for menu items. If more information about allergens is required, please ask a member of the team. Full drinks list available upon request