

Lunch Menu

Breads

Sourdough bread - oil and balsamic vinegar or butter (v) 770Kcal	4.75
Barbers vintage cheddar sandwich , apple and cider chutney (v) 1064Kcal	8
Chicken, bacon, tomato sandwich with mayo and baby gem 930Kcal	8.5
Smashed avocado on toast , heritage tomato, basil, nuts and seeds (pb)	8
Roast beef sandwich , horseradish and watercress sandwich 812Kcal	9
Fish fingers , baby gem & tartare sauce 1045Kcal	9

To Share

The Bridge Board - Nocellara olives, hummus, babaganoush, & crudités, sticky pork belly bites with barbeque glaze, chorizo with aioli, halloumi, & flatbread	23
Whole baked Camembert , honey and rosemary, sourdough bread, crudites & chutney (v) 1137Kcal	18

Starters

Soup of the day , please ask your server	7
Grilled sourdough, goats cheese , broad beans, peas & mint with lemon dressing 750Kcal	7.5
Nduja & saffron arancini , sun blush tomato mayonnaise & pickled samphire 642Kcal	7.5
Rare beef salad , Berkswell cheese, roquette capers, truffle dressing, pickled shallot 867Kcal	9.75
Crispy salt and pepper squid , chilli mayo 458Kcal	9.75

Mains

Caesar salad , baby gem, Parmesan, boiled egg, sourdough croutons, capers and Caesar dressing 432Kcal 11 <i>add chicken £5</i>	
Marinated halloumi , avocado, roasted beetroot & bulgar wheat salad with pomegranate & red onion relish (v) 758Kcal	14.5
Crispy spicy chicken buffalo burger , bacon, Monterey jack, crispy gem and chips 1481Kcal	16
Green Grilla burger , vegan mozzarella, tomato, baby gem, burger sauce and chips (pb) 1289Kcal	15.75
Beef burger with cheddar cheese , tomato, pickle, baby gem, burger sauce and chips 1213Kcal	16.5
Salmon, prawns & mussels linguini with tomato sauce, parsley & olive oil 1047Kcal	16.5
Beer battered haddock fillet , chips, mushy peas and tartare sauce 1139Kcal	16.75
Dukesmoor Sirloin Steak , chips & watercress 949Kcal <i>Add brandy and peppercorn sauce £2.5</i>	27.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.
A discretionary 12.5% service charge will be added to your bill.

Sides

Koffmann's chips (pb) 443Kcal	4.75
Onion rings with BBQ sauce & sour cream (v) 429Kcal	4.75
Sweet Potato Fries (pb) 260Kcal	5
Baby leaf, beetroot & carrot salad , with wholegrain mustard & balsamic dressing (pb) 111Kcal	4.75
New potatoes , Maldon sea salt & minted butter 533Kcal	5
Heritage tomato, shallot, basil & olive oil (pb) 372Kcal	6
Steamed new season asparagus with Maldon sea salt (pb) 47Kcal	6.5

Puddings

Selection of ice creams & sorbets scoop (v)	2
Churros and chocolate sauce (v) 605Kcal	5
Sticky toffee pudding , vanilla ice cream & toffee sauce (v) 663Kcal	7.5
Triple chocolate brownie , vanilla ice cream & raspberry coulis (v) 870Kcal	8

Having a party?

The Bridge is not just Barnes' best local, it's also the perfect place to host a party, whether it be friends getting together for drinks or a formal function. We are very popular for group bookings as we can offer total flexibility and take all of the stress out of organisation. We can cater for very large groups of drinkers and sit down dining experiences.

If you would like arrival drinks ordered for your table or event, please enquire about our options when you make your booking.

Email info@thebridgeinbarnes.co.uk to discuss your requirements

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