

Sunday Menu

Snacks

Sourdough bread , oil & balsamic vinegar or butter (pb)	4.75	Mixed Nocellara olives (pb)	4
Beetroot & rosemary hummus , flat bread (pb)	4.5	Mini Chorizos with aioli	6.5

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)	18

Starters

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

Sunday Roasts

All served with Yorkshire pudding, roast potatoes, carrots, parsnips, savoy cabbage & homemade jus

Roast Beef with horseradish cream	19.75
Roast Pork with apple sauce	17.5
Roast Chicken , with apricot, pork and sage stuffing & bread sauce	18
Mushroom & cashew nut vegan wellington (pb)	17.5
Cauliflower cheese , thyme & parsley crumb	5.5
Extra Yorkshire pudding	1

Mains

Marinated halloumi , avocado, roasted beetroot & bulgar wheat salad with pomegranate & red onion relish (v)	14.5
Green Grilla burger , vegan mozzarella, tomato, baby gem, burger sauce and chips (pb)	15.75
Crispy spicy chicken buffalo burger , bacon, Monterey jack, crispy gem and chips	16
Beef burger with cheddar cheese , tomato, pickle, baby gem, burger sauce and chips	16.5
Beer battered haddock fillet , chips, mushy peas and tartare sauce (gif)	16.75
Pan fried Cod , sauteed new potatoes, kale, chorizo jam & sweet potato crisp	19.5

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
Limoncello trifle , raspberry jelly, fresh raspberries & basil (v) 504Kcal	9

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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