

MIEND THE BRIDGE HOUSE

STARTERS

Bread Basket £5 (V)

Virgin olive oil, butter

Mushrooms on Toasted Sourdough £8 (V/GF*)

Button mushrooms, creamy sauce

Prawn Cocktail £8.50 (GF*)

Marie rose sauce, bread and butter

Ardennes Pate £7.50 (GF*)

Caramelised onion chutney, toasted sourdough

Whitebait £8 (GF)

Tartar sauce and lemon wedge

Homemade Soup £6.50 (V/VF*/GF*)

Crusty roll

MAINS

Hunters Chicken £17 (GF*)

Barbecue, cheddar cheese, bacon, fries

Battered Cod £17 (GF*)

Mushy peas, tartar sauce, thick cut chips

Grilled Fillet of Seabass £18 (GF*)

Crushed new potatoes, seasonal greens, caper veloute sauce

Dorset Gammon £16 (GF)

Fried eggs, garden peas, thick cut chips

Lasagne £16

Salad, garlic bread

BBQ Rack of Ribs Half £15 / Whole £20

Fries and coleslaw

Bridge House Burger £16 (GF*)

8oz beef patty, Emmental cheese, bacon, spicy sriracha sauce, onion rings

Chicken Burger £16 (GF*)

Panko-crusted chicken breast, cheese, tangy garlic mayonnaise

Spiced Coconut Curry £15 (V/VG/GF*)

Sweet potato, spinach, rice, naan and chutney

Mediterranean Veg Pasta £15 (V/VG)

Pasta with mediterranean vegetables in a tomato sauce

Vegan Nut Loaf £15 (GF*/V/VG)

Roast potatoes, seasonal veg, gravy

Veggie Burger £16 (V/VG*/GF*)

Grilled halloumi, smashed avocado, red onion and tomato relish

STEAKS

The beef is locally sourced and matured for 18 months before hanging to dry age for 28 days

Served with thick cut chips, vine tomatoes, onion rings

8oz Sirloin £25 (GF)

Its incredible natural marbling gives the steak its rich taste and divine flavour.

8oz Rump £20 (GF)

Rump steak is a relatively lean, boneless cut that is bursting with flavour.

8oz Fillet £30 (GF)

The most tender of all the steaks, it melts in your mouth when cooked medium-rare.

SAUCES

Garlic Butter | Peppercorn | Blue Cheese £2.50 each

SIDES

Thick Cut Chips £3.5 (V) | House Salad £3.5 (V) | Cheesy Fries £3.5 (V) | Garlic Bread £3.5 (V) | Fries £3.5 (V) | Cauliflower Cheese £3.5 (V) | Onion Rings £3.5 (V) | Field Mushrooms £3.5 (V)

DESSERTS

Lemon Meringue £6.50

Soft serve, vanilla ice-cream

Apple & Blackberry Crumble £7 (GF*)

Hot vanilla custard

Warm Belgium Apple Pie £6.50

Hot vanilla custard

Chocolate Brownie £6.50 (V/VG*)

Soft serve, vanilla ice-cream

Honeycomb Sundae £6.50 (V/GF)

Honeycomb, flake, toffee sauce, soft serve vanilla ice-cream

Eton Mess Sundae £6.50 (V/GF)

Strawberries, meringue, berry sauce, soft serve vanilla ice-cream

Sticky Toffee Pudding £6.50

Hot vanilla custard

Selection of Dorset Cheese £9

3 dorset cheeses, chutney, grapes, celery, crackers



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All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy, please let us know before ordering, full allergen info is available on request. V = vegetarian, VG = vegan, GF = gluten free, GF* = can be gluten free on request



THE BRIDGE HOUSE
HOTEL