

## STARTERS

**Prawn Cocktail £9.50** (GF\*)

Marie rose sauce, bread and butter

**Whitebait £8.50**

Tartar sauce, lemon wedge

**Ardennes Pate £7.50** (GF\*)

Caramelised onion chutney, toasted sourdough

**Homemade Soup £6.50** (V/VG\*/GF\*)

Crusty roll

**Mushrooms on Toasted Sourdough £8.50** (V/GF\*)

Button mushrooms, creamy sauce

**Bread Basket £5** (V)

Virgin olive oil, butter

## SIDES

**Thick Cut Chips/ Fries £3.50** (Cheesy +£1) (V/GF\*) | **House Salad £3.50** (V/GF\*)

**Garlic Bread £3.50** (cheesy +£1) (V) | **Cauliflower Cheese £4** (V)

**Onion Rings £3.50** (V) | **Field Mushrooms £3.50** (V)



## CARVERY

Please ask your server for todays selection of meats (GF\*)  
(Nut Roast (v) also available on request)

**Monday-Friday Lunch  
£11.49**

**Saturday Lunch  
£13.49**

**Sunday All Day  
£15.99**

Go large on any of these days for + £2.50

## MAINS

**Hunters Chicken £17** (GF\*)

Barbecue, cheddar cheese, bacon, fries, salad

**Grilled Fillet of Seabass £21** (GF\*)

Crushed new potatoes, seasonal greens, caper velouté sauce

**BBQ Whole Rack of Ribs £21.50**

Fries, coleslaw

**Spiced Coconut Curry £15** (V/VG/GF\*)  
+ Chicken £5 extra

Sweet potato, spinach, rice, naan bread, chutney

**Roasted Stuffed Butternut Squash £16** (V/VG/GF\*)

Savoury rice, sauté potatoes, salad garnish

**Vegan Nut Loaf £15** (V/VG/GF\*)

Roast potatoes, seasonal veg, gravy

**Dorset Gammon £16** (GF)

Fried eggs, garden peas, thick cut chips

**Homemade Lasagne £16**

Salad, garlic bread

**Battered Cod £17** (GF\*)

Mushy peas, tartar sauce, thick cut chips

**Bridge House Burger £16** (GF\*)

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

**Chicken Burger £16** (GF\*)

Panko-crusted chicken breast, cheese, tangy garlic mayonnaise, fries

**Veggie Burger £16** (V/VG\*/GF\*)

Grilled halloumi, smashed avocado, red onion, tomato relish, fries

## 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 £28** (GF\*)

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

**8oz Rump £22** (GF\*)

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

**8oz Fillet £34** (GF\*)

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

## SAUCES

**Garlic Butter (GF\*) | Peppercorn (GF\*) Blue Cheese (GF\*) | Mushroom (GF\*) £2.50** each

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

## DESSERTS

**Lemon Meringue £7 (V)**

Soft serve, vanilla ice-cream

**Warm Belgium Apple Pie £7**

Hot vanilla custard

**Chocolate Fudge Cake £7 (V)**

Soft serve, vanilla ice-cream

**Sticky Toffee Pudding £7 (V)**

Hot vanilla custard

**Honeycomb Sundae £7 (V/GF)**

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

**Cheesecake of The Week £7**

Soft serve, vanilla ice-cream

**Homemade Apple & Blackberry Crumble £7.50 (V/GF\*/VG\*)**

Hot vanilla custard

**Eton Mess Sundae £7 (V/GF)**

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

**Chocolate Brownie Sensation £7 (V/GF\*)**

Brownie pieces, chocolate sauce, flake

**Selection of Dorset Cheese £9.50 (V)**

3 dorset cheeses, chutney, grapes, celery, crackers

## HOT DRINKS

**Latte & Cappuccino £3.90**

**Tea £3.00**

**Flat white £3.40**

**Hot chocolate £3.90**

**Americano £3.70**

**Luxury Hot Chocolate £4.70**

**Espresso £3.20**

(please ask your server for milk alternatives)

# REPAIR THE BRIDGE HOUSE

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