

STARTERS

Prawn Cocktail £9.50 (GF*)

Marie Rose sauce, Bread & Butter

Whitebait £9

Tartar sauce & Lemon wedge

Homemade Soup £7 (V/VG*/GF*)

Crusty roll & Butter

Ardennes Pate £7.50 (GF*)

Caramelised Onion Chutney & Toasted Sourdough

Creamy Pan-Fried Mushrooms on Sourdough £8.50 (V/GF*)

HOT DRINKS

Latte or Cappuccino £3.90

Flat white £3.40

Americano £3.70

Espresso £3.20

Selection of Teas £3.00

Hot chocolate £3.90

Luxury Hot Chocolate £4.70

(please ask your server for milk alternatives)

All our food is prepared in a kitchen where nuts, gluten, & 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 information is available upon request.

V= Vegetarian, VG*/GF*= can be Vegan & Gluten free on request

MAINS

Hunters Chicken £18 (GF*)

Barbecue sauce, Cheddar cheese, Bacon, Fries, Salad

Beyond Meat Plant Based Burger £17 (V/VG*/GF*)

Fries & Salad

Homemade Lasagne £17

Salad & Garlic bread

Beef Bourguignon £19.50

Creamy mash potato, Seasonal vegetables

(please ask your server for the specials menu)

Bridge House Burger £17 (GF*)

Beef Patty, Emmental cheese, Bacon, Spicy Sriracha sauce, Onion rings, Fries

Chicken Burger £17 (GF*)

Panko-crusted Chicken breast, Cheese, Tangy garlic mayonnaise, Fries

Grilled Fillet of Seabass £22 (GF*)

Crushed New Potatoes, Seasonal vegetables, Caper velouté sauce

Pork Loin £19 (GF*)

Parmentier potatoes, Savoy cabbage & Cider Gravy

BBQ Whole Rack of Ribs £21.50

Fries & Coleslaw

Battered Cod £18 (GF*)

Mushy peas, Tartar sauce, Chunky chips

Gammon Steak £19 (GF*)

Pineapple, Fried Egg, Chunky Chips & Garden Peas

Spiced Coconut Curry £16 (V/VG*/GF*)

+ Chicken £6 extra

Sweet Potato, Spinach, Rice, Naan Bread, Chutney

STEAKS

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

Served with Chunky chips, Vine tomatoes, Onion rings

8oz Sirloin £29 (GF*)

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

8oz Rump £23 (GF*)

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

8oz Fillet £35 (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

SIDES

Chunky Chips/ Fries £4 (Cheesy +£1) (V/VG*/GF*) | House Salad £3.50 (V/VG*/GF*) | Garlic Bread £4 (Cheesy +£1) (V) | Onion Rings £4.50 (V)

DESSERTS

Cheesecake of the Week £7.50

Soft serve Vanilla ice-cream

Honeycomb Sundae £7.50 (V/GF*)

Honeycomb, Flake, Toffee sauce, Soft serve Vanilla ice-cream

Eton Mess Sundae £7.50 (V/GF*)

Strawberries, Meringue, Berry sauce, Soft serve Vanilla ice-cream

Warm Belgium Apple Pie £7.50 (V)

Hot Vanilla Custard

Sticky Toffee Pudding £7.50 (V)

Hot Vanilla Custard

Chocolate Fudge Cake £7.50 (V)

Soft serve Vanilla ice-cream

Lemon Meringue £7.50 (V)

Soft serve Vanilla ice-cream

Chefs Homemade Crumble £8 (V/VG*/GF*)

Hot Vanilla Custard

Chocolate Brownie £7.50 (V/VG*/GF*)

Soft serve Vanilla ice-cream

Cheeseboard £10.50 (V)

A selection of 3 Dorset Cheeses, Chutney, Grapes, Celery, Crackers

**EVENING
MENU** **THE
BRIDGE
HOUSE**



01202 578828
info@thebridgehousehotel.co.uk

2 Ringwood Road, Ferndown, BH22 9AN