



EVENING MENU

(Served 6pm - 9pm, Monday - Sunday)

If you are on an inclusive package for dinner, you have the option to upgrade your main course to any of the following mains for an additional:

Ⓢ + £7.50 Ⓢ + £9.95

If you would also like to upgrade your starter you can do this for an additional £2.50.

STARTERS

Deep Fried Calamari served with zesty roasted garlic mayonnaise & a hint of lemon (GF)	£9.99
South Indian Red Lentil Dahl accompanied by crispy onions & freshly baked naan bread (VE)	£8.45
Salt and Chilli Chicken tossed in Singapore sauce, garnished with toasted sesame, chilli & spring onion (GF)	£9.95
Oven Baked Feta drizzled with honey & oregano, served on a bed of pesto dressed salad (V) (GF)	£8.75
Crispy King Prawns with a sweet chilli sauce, topped with fresh herbs	£9.95
Chargrilled Vegetable Antipasti accompanied by briny olives & toasted ciabatta (VE) (GF)	£8.45

MAINS

The Bridge Hotel Fish and Chips served with pea and mint puree with a side of chunky Tartare sauce	£20.50 Ⓢ
Charred Lamb Koftas with Moroccan spiced vegetables, & a side of grilled flatbread & Tzatziki	£19.95 Ⓢ
Panko Coated Chicken Schnitzel accompanied by our signature skin-on-fries, beer battered onion rings, alongside a refreshing salad & slaw medley	£19.95 Ⓢ
Moroccan Style Homemade Falafels served on a houmus-smearred pitta with freshly pickled gherkins & garlic dressed salad (VE)	£17.50 Ⓢ
Pan-Fried Hake Fillet served on a medley of herbed Puy lentils with finely sliced seasonal vegetables & chargrilled tender stem broccoli (GF)	£22.95 Ⓢ
Soz Butchers Cumberland Ring with wholegrain mustard creamed potatoes, seasonal greens & a rich caramelised red onion jus (GF)	£18.25 Ⓢ
Sweet Potato and Butternut Squash Dhansak with fragrant steamed rice & baked naan bread (VE)	£17.95 Ⓢ

(V) Vegetarian (VE) Vegan (GF) Gluten Free

*Please note our food is cooked fresh and to order, this can take up to 30 minutes.
Please understand there may be delays during busy periods. Thank you for your patience.
Please advise a member of staff of any allergies or intolerances.*





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BURGERS

All burgers are served in a toasted brioche bun (GF and VE options available) with baby gem lettuce and tomato, our signature skin-on-fries, giant battered onion rings, house relish & a salad garnish.

Byron Burger 8oz Beef Patty with rich melted cheddar, bacon, chef's house relish & crispy onions	£18.95	Ⓢ
Golden Panko Coated Chicken Burger topped with creamy buffalo mozzarella, zesty spiced tomato sauce & Crispy onions	£18.95	Ⓢ
Korean Style Jackfruit Burger with a bold Gochujang sauce and tangy kimchi, finished with vegan garlic mayonnaise (VE)	£16.95	Ⓢ

FROM THE GRILL

10 oz Rib Eye served with our signature skin-on-fries, roasted flat mushroom and tomatoes, finished with garlic butter & pea shoots (GF)	£26.95	Ⓢ
Add a choice of sauce for an additional £3.50 Peppercorn Sauce Diane Sauce		
10 oz Gammon Steak served with our signature skin-on-fries, chargrilled pineapple, lightly fried egg & garden peas	£19.95	Ⓢ
Grilled Aubergine and Goats Cheese Bake with a side of fresh market salad (V)	£16.95	Ⓢ

SIDES

Skin-On-Fries	£4.95
Beer Battered Onion Rings	£4.25
Sweet Potato Fries	£4.95
Garlic Bread (VE)	£4.25
Cheesy Garlic Bread (V)	£4.95
Halloumi Popcorn with Cajun Mayonnaise (V)	£4.95
Fresh Market Salad	£4.45

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