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# THE BRIDGE BAR

*Opening hours 8am to 11pm*

*Breakfast available from 8am to 10.30am.*

*Breakfast takeaway available*

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## BREAKFAST

**(available until 10.30am)**

<b>Danish croissant selection</b>	from £0.90
<b>Organic mixed dried fruit granola</b>	£2.10
<b>Home-baked American style muffins</b> <i>(chocolate chip / blueberry / vanilla)</i>	£2.25
<b>Organic Cumberland sausage &amp; free range fried egg in a floured bap</b>	£3.30
<b>Traditional English muffin with Suffolk oak-smoked back bacon</b>	£3.70

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## NIBBLES

(available at any time)

<b>Salty Dog Crisps</b>	£1.15
<b>Mixed nuts</b>	£1.30
<b>Olives</b>	£1.30
<b>Japanese crackers</b>	£1.30

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## LUNCH MENU

(available until 4pm)

<b>Soup of the day with crusty white bread</b>	£3.90
<b>Three egg omelette with two fillings, cooked to order</b> <i>(ham / cheese / onion / mushroom / tomato)</i>	£4.20
	<i>each extra filling</i> £0.75
<b>Chicken club sandwich</b> <i>(chargrilled breast of chicken with bacon, avocado &amp; tomato)</i>	£5.40
<b>Chargrilled rib eye with hand-cut chips, sauce béarnaise and watercress salad</b>	£12.60

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## DISH OF THE DAY

(available until 4pm)

*Every day one of these delicious dishes will be available – please ask at the bar for today's dish:* **£12.95**

**Classic fish pie with a mature cheddar topping and house salad**

**Navarin of welsh lamb with herbed dumplings**

**Steak and kidney pie with mash potatoes**

**Lasagne of butternut squash, leeks and chestnut mushrooms**

**Seared fillet of Cornish Sea bream with a spiced chorizo and new potato salad**

**Free-range chicken, ham and mushroom pie**

**Winter vegetable cottage pie topped with cheddar and chives**

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## SIDES

<b>Vegetables of the day</b>	£1.80	<b>Chunky chips</b>	£2.00
<b>House salad</b>	£2.00	<b>Mashed potatoes</b>	£1.80

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## COLD DISHES & SHARING PLATTERS

(available at any time)

<b>Hand made pork pies (2) with Branston pickle</b>	£6.00
<b>Suffolk Pork and sage sausage roll</b> wrapped in a rich butter puff pastry and coated with toasted sesame seeds	£4.50
<b>Mature cheddar and paprika cheese straws</b>	£2.75
<b>Cheese board (serves 2)</b>	£15.00
<b>Vegetarian Antipasti – Char grilled marinated artichokes, herbed mixed olives, Haloumi cheese, ciabatta and humous (serves 2)</b>	£8.85
<b>Meat Antipasti – Slices of Salami, Proscuitto, Chorizo with shaved parmesan, Marinated olives, caper berries, olive oil and ciabatta (serves 2)</b>	£10.25

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## DESSERTS

<b>Fresh fruit salad</b>	£2.95
<b>Homemade cake</b>	£1.75

**Please order food at the bar**

*All our food is prepared fresh and to order.  
Please allow up to 15 minutes for your order to arrive at peak times*

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## SOFT DRINKS

<b>Fresh Orange Juice</b>	250ml	£1.75	<b>Tomato Juice</b>	200ml	£1.60
<b>Apple Juice</b>	250ml	£1.75	<b>Ginger Beer</b>	275ml	£2.50
<b>Coke</b>	200ml	£1.25	<b>Cranberry Juice</b>		£1.50
<b>Diet Coke</b>	200ml	£1.25			
<b>Lemonade</b>	200ml	£1.25	<b>Kingsdown Still</b>	330ml	£1.00
<b>Tonic Water</b>	125ml	£0.95	<b>Mineral Water</b>	750ml bottle	£2.95
<b>Soda Water</b>	200ml	£1.25			
<b>Bitter Lemon</b>	125ml	£0.95	<b>Kingsdown Sparkling</b>	330ml	£1.00
			<b>Mineral Water</b>	750ml bottle	£2.95

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## HOT DRINKS

<b>Tea &amp; Herbal Infusions</b>	£1.70	<b>Latte</b>	£2.10
<b>Filter Coffee</b>	£1.90	<b>Cappuccino</b>	£2.10
<b>Hot Chocolate</b>	£2.20	<b>Syrup dash</b>	£0.30
<b>Espresso</b>	£1.45	<i>Skimmed &amp; soya milk available on request</i>	

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## BEER & CIDER

<b>London Pride</b>	½ pint	£1.70	<b>Magners Cider</b>	568ml	£4.95
	pint	£3.25	<b>Bombardier</b>	500ml	£3.95
<b>Stella Artois</b>	½ pint	£1.80	<b>Peroni</b>	330ml	£3.30
	pint	£3.35	<b>Guinness</b>	440ml	£3.75

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## SPARKLING & CHAMPAGNE

<b>Prosecco</b>	125ml glass	£5.00	750ml bottle	£25.00
<b>Collalto di Congeliano, Italy</b>				
<b>Champagne André Clouet</b>	125ml glass	£6.00	750ml bottle	£29.00
<b>Grande Reserve, France</b>				
<b>Champagne Pol Roger Brut Reserve</b>			750ml bottle	£38.00
<b>NV Epernay, France</b>				

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## ROSE WINE

<b>Mont de Montrose pays d'oc France, 2009</b>	125ml glass	£4.00	250ml glass	£7.00
			Bottle	£18.95

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## WHITE WINE

<b>Tarabilla White</b> 2010, Spain	<i>125ml glass</i> £2.95 <i>250ml glass</i> £4.95	<i>750ml bottle</i> £14.50
<b>'La Prée Vinette' Sauvignon Blanc</b> 2010, Loire, France	<i>125ml glass</i> £3.60 <i>250ml glass</i> £5.90	<i>750ml bottle</i> £16.95
<b>Macon Villages 'Les Charmes'</b> 2008/09, Corton Andre, France	<i>125ml glass</i> £3.95 <i>250ml glass</i> £6.95	<i>750ml bottle</i> £19.95

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## RED WINE

<b>Tarabilla Red</b> 2010, Spain	<i>125ml glass</i> £2.95 <i>250ml glass</i> £4.95	<i>750ml bottle</i> £14.50
<b>El Somo' Seleccion'</b> 2009, Bodegas El Somo, Rioja, Spain	<i>125ml glass</i> £3.80 <i>250ml glass</i> £6.50	<i>750ml bottle</i> £17.95
<b>Château de Belleverne</b> 2009, Beaujolais Villages, France	<i>125ml glass</i> £4.10 <i>250ml glass</i> £7.00	<i>750ml bottle</i> £19.95

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## APERITIFS

<b>Campari</b>	<i>25ml</i> £2.75	<b>Pernod</b>	£2.75
<b>Dubonnet</b>	£2.75	<b>Pimm's No 1</b>	£2.75
<b>Martini Dry</b>	£2.75	<b>Punt e Mes</b>	£2.75
<b>Martini Rosso</b>	£2.75		

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## VODKA

<b>Absolut</b>	<i>25ml</i> £2.00	<b>Smirnoff Red</b>	<i>25ml</i> £2.00
<b>Absolut Citron</b>	£2.00	<b>Snow Queen</b>	£3.50

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## GIN

<b>Bombay Sapphire</b>	<i>25ml</i> £2.50	<b>Hendrick's</b>	<i>25ml</i> £2.95
<b>Gordon's</b>	£2.00	<b>Plymouth</b>	£2.00

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## WHISKY & WHISKEY

	<i>25ml</i>		<i>25ml</i>
<b>Bell's</b>	£2.00	<b>Dalwhinnie 15 Year Old Malt</b>	£3.95
<b>Famous Grouse</b>	£2.00	<b>Glenfiddich 12 Year</b>	£2.50
<b>Glenmorangie 10 Year</b>	£2.50	<b>Jameson's</b>	£2.00
<b>Laphroaig 10 Year</b>	£2.50	<b>Johnnie Walker Black Label</b>	£2.50
<b>Macallan Fine Oak 10 Year</b>	£3.50	<b>Jack Daniel's</b>	£2.50

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## BRANDY

	<i>25ml</i>		<i>25ml</i>
<b>Courvoisier VS</b>	£2.50	<b>Calvados Pays d'Auge</b>	£2.50
<b>Remy Martin VSOP</b>	£3.00		

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## DIGESTIFS

	<i>25ml</i>		<i>25ml</i>
<b>Amaretto Disaronno</b>	£2.85	<b>Crème de menthe green</b>	£2.85
<b>Baileys</b>	£2.85	<b>Crème de menthe white</b>	£2.85
<b>Benedectine DOM</b>	£2.85	<b>Drambuie</b>	£2.85
<b>Cointreau</b>	£2.85	<b>Grand Marnier</b>	£2.85
<b>Cherry Herring</b>	£2.85	<b>Sambuca Luxardo</b>	£2.85
<b>Crème de cassis</b>	£2.85	<b>Southern Comfort</b>	£2.85
<b>Crème de cacao dark</b>	£2.85	<b>Tia Maria</b>	£2.85
<b>Crème de cacao white</b>	£2.85	<b>Orange Curaçao</b>	£2.85

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## OTHER SPIRITS

	<i>25ml</i>		<i>25ml</i>
<b>Bacardi rum</b>	£2.00	<b>Malibu</b>	£2.00
<b>Captain Morgan</b>	£2.00	<b>Jose Cuervo Tequila Silver</b>	£2.00

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## PORT

	<i>50ml</i>		<i>50ml</i>
<b>Churchill's Special Reserve</b>	£2.50	<b>Taylors LBV</b>	£3.50

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## CHAMPAGNE COCKTAILS

<b>Kir Royale</b>	£8.95
Crème de cassis topped up with champagne	
<b>Pimm's Royal</b>	£8.95
Pimm's No 1 topped up with champagne	
<b>Champagne Cocktail</b>	£8.95
A sugar cube soaked with Angostura bitters, Courvoisier VS cognac topped up with champagne	

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## PRE - DINNER COCKTAILS

<b>Cosmopolitan</b>	£8.95
<i>(Created by Cheryl Cook, bartender, Florida 1980s)</i>	
Absolut Citron vodka shaken with Cointreau, fresh lime juice and a splash of cranberry juice. Garnished with a flaming orange peel	
<b>Daiquiri</b>	£8.95
<i>(Created by engineer Jennings Cox circa 1896 and named after the local town of Daiquiri)</i>	
Bacardi rum shaken with lime juice and sugar syrup. Served straight up with a lime wedge	
<b>Negroni</b>	£8.95
<i>(Created by Count Camillo Negroni and Mr Scarselli, barman at the Casoni Bar in Florence, between 1918 and 1923).</i>	
Gordon's gin stirred with bitter Campari, Martini Rosso vermouth. Served on the rocks with slice of orange and lemon peel	

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## MARTINI COCKTAILS

<b>Gray's Inn Martini</b>	£8.95
<i>(Created by Andrea Pani, Bar Manager at the Bridge Bar, Gray's Inn, London 2011)</i>	
Gordon's gin stirred with Martini Rosso, drops of orange and Angostura bitters and a touch of grenadine syrup. Garnished with a lemon peel	
<b>Martini Cocktail</b>	£8.95
<i>(There is perhaps no other cocktail that is better known, or less understood than the Martini. It isn't until 1904 that we first find a cocktail by the name of Dry Martini cocktail)</i>	
Choice of gin or vodka with Martini Extra Dry and garnished with a lemon twist or a green olive	
<b>Espresso Martini</b>	£8.95
Absolut vodka shaken with espresso coffee, Tia Maria liqueur and sugar syrup	

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## MARTINI COCKTAILS *continued*

- Appletini** £8.95  
Absolut vodka shaken with Cointreau and apple juice. Garnished with an apple fan
- Breakfast Martini** £8.95  
(Created by Salvatore Calabrese, Bar Manager at the Lanesborough Hotel, London 1990)  
Plymouth gin shaken with orange marmalade, Cointreau, lemon juice, sugar syrup.  
Garnished with a lemon peel
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## LONG DRINKS

- Mai Tai** £6.95  
(Created by Victor Jules Bergeron alias “Trader Vic” in San Francisco in 1944)  
Barcardi, Captain Morgan rum, lime juice, grenadine, pineapple juice, Angostura bitters,  
orgeat syrup
- Singapore Sling** £6.95  
(The Singapore Sling was created at Raffles Hotel in Singapore at the turn of the century by Hainanese-  
Chinese bartender, Mr. Ngiam Tong Boon).  
Gordon’s gin shaken with Benedictine, Cointreau, cherry brandy and pineapple juice, sweetened by  
grenadine syrup and finished with Angostura bitters.
- Moscow Mule** £6.95  
(Created by Jack Morgan and Jack Martin in New York in 1941)  
Absolut vodka shaken with fresh lime juice, sugar syrup and Angostura bitters. Topped up with  
ginger beer and garnished with a lime wedge
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## AFTER DINNER COCKTAILS

- Selection of liqueur coffees** £6.95
- Whiskey Sour** £6.95  
Jack Daniel’s whiskey shaken with lemon juice, syrup de gomme, Angostura bitters and egg  
white. Garnished with a cherry and lemon peel
- Brandy Alexander** £6.95  
(Supposedly created at the time of the wedding of Mary, Princess Royal and Countess of Harewood  
and Viscount Lascelles, in London, in 1922)  
Frapin VS shaken with brown crème de cacao and cream. Served in a frozen cocktail glass and  
garnished with nutmeg powder

<b>Cocktail of the Month ~ Secret Santa</b> £5.95 Vodka, crème de cacao, double cream, drops of “old time” bitters, orange bitters
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