

## A La Carte Menu

### To begin.....

**Chefs daily prepared soups** £3.95

selection of speciality breads

**Home baked bread platter** £3.95

garlic aioli | tomato chutney | pepper tapenade  
with paté (£1.50) or prawns (£1.50)

**Seafood chowder** £5.95

crusty bread (only from sustainable stocks)

**Caramelized Red Onion & Brie Tartlet** £4.95

fennel & mizuna salad | confit onion dressing

**Co Antrim chicken liver paté** £5.00

beetroot chutney | ciabatta toast

**Chilled seasonal melon and fruit plate** £4.50

peaches and champagne cream

**Kilkeel prawn cocktail** £5.75

home baked wheaten | marie rose

**"The Bridge" classic chicken Caesar** £5.50

baby gem | lardons | croutons |  
shaved parmesan

(or if you prefer with warm crispy chicken) £6.50

Main course £9.95

### The main event .....

#### Meat Dishes.....

Bridge steaks – locally sourced, 21 day aged

**Prime Sirloin – 8 oz** £11.50

– 12 oz £14.95

**Fillet of beef – 8oz** £18.95

All steaks served with grilled tomato, flat mushroom,  
choice of sauce (peppered, garlic or diane)

**Northern Ireland Fillet Medallion** £21.00

Dauphinoise potatoes | roasted garlic  
infused cream sauce

**Surf 'n' Turf** £14.50

8oz sirloin | prawns | dressed herbs  
or with seabass (2.00 extra)

**Co Down venison medallion** £14.00

marinated in juniper | buttered savoy & bacon |  
port & thyme jus

**Slow roasted Armagh pork belly** £11.50

honey mustard mash | port and cider jus |  
Bramley apple purée

**Marinated lamb steak** £13.95

thyme and honey roasted carrot & parsnip mash |  
simple lamb sauce

#### Fish Dishes.....

**Supreme of salmon** £13.50

buttermilk scallion mash | white wine &  
creamed leeks

**Pan seared seabass** £13.75

confit fennel | tomato | homegrown rocket |  
tomato & herb drizzle

**Baked fillet of hake** £12.95

baby potatoes | seasonal greens | honey  
mustard dressing

#### Poultry Dishes.....

**Supreme of Co Antrim Chicken** £11.50

good champ | peppercorn & Bushmills cream

**Pan roasted chicken fillet** £12.95

wrapped in Fermanagh bacon | baby leek  
& creamed spinach

**Garlic chicken** £11.50

dauphinoise potatoes

**Twice roasted half duckling** £13.50

oriental potatoes | homemade beetroot &  
orange chutney | red wine jus

#### Vegetarian Dishes.....

**Penne pasta** £8.95

broccoli | baby spinach | garlic & herb cream

**Caramelized Red Onion & Brie Tartlet** £9.50

fennel salad / mizuna & sweet onion dressing

**Vegetable & potato crumble** £9.50

**Vegetable spring rolls** £8.95

**Side Orders.....**

**£2.75**

**Potato dishes:** - chunky chips - plain, chilli or garlic  
skinny fries | buttered champ | dauphinoise |  
parsley butter baby potatoes

**Vegetables:** - chefs seasonal veg |  
sautéed onions | tempura onions | sauté  
mushrooms | garlic broccoli bake | garden peas |  
cabbage & bacon;

**Salads:** - mixed leaf house salad | rocket &  
sunblushed tomato | homemade "slaw"

**Sauces:** - peppercorn | garlic | red wine jus |  
Diane;