



# VALENTINE'S MENU



2 COURSES @ £30    3 COURSES @ £37

## STARTERS

**Truffle arancini**

**Smoked mackerel paté crumpets**

**Rosemary and garlic baked camembert to share, warm baguette, homemade onion chutney**

## MAINS

**Pan-fried duck breast, sticky red cabbage, tenderstem broccoli, dauphinoise potatoes**

**Fillet steak, buttery mash, honey-glazed baby carrots, shallot and red wine sauce, (surcharge £7.5)**

**Pan-fried salmon fillet, petit pois a la francaise, new potatoes, port jus**

**Cacio e pepe (Linguine tossed with pecorino cheese and loads of black pepper)**

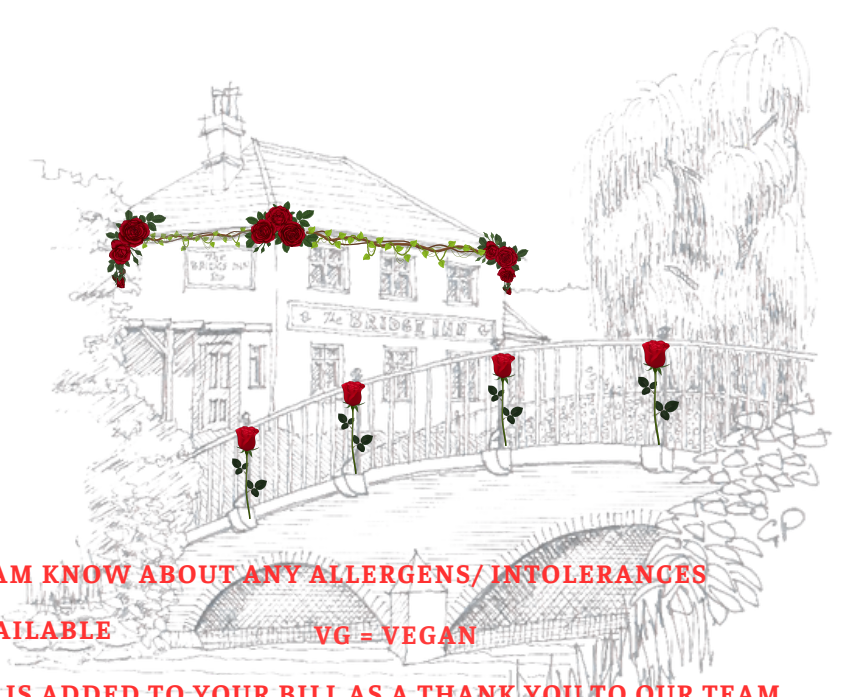
## PUDDINGS

**Chocolate fondant, raspberry sorbet**

**Champagne and raspberry creme brûlée**

**Cheese board to share**

**The BRIDGE INN**



**PLEASE LET A MEMBER OF OUR TEAM KNOW ABOUT ANY ALLERGENS/INTOLERANCES**

**\*\*GLUTEN FREE OPTION AVAILABLE**

**VG = VEGAN**

**A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL AS A THANK YOU TO OUR TEAM**