

The Bridge Restaurant



While you wait

Nocellara green olives

Pickled anchovies

Sun-blushed tomatoes

Balsamic onions

Pan-fried chorizo

£3 each

To start or share

All served with our freshly baked breads

Brixham Market mackerel **£9**
Seared fillet, smoked mackerel paté, cucumber, horseradish mayonnaise

Seared South Coast scallops **£16**
Red peppers, shallots, pancetta

Wild wood pigeon **£10**
Wild mushroom risotto, truffle oil

John Ross Jnr. Scottish smoked salmon **£10/18**
Capers, lemon, shallots

Middle Whiteback ham hock terrine **£9/17**
Pickled mushrooms, celeriac, crisp ciabatta

Our pork is reared in apple orchards in Somerset where they are partly fed on apples to give the meat its distinct and succulent flavour.

Whipped White Lake driftwood goats' cheese (v) **£9/17**
Heritage beetroot textures

White Lake's home is set at Bagborough Farm in Pylle, Somerset. The milk they use to create their wonderful goats' cheese comes from their own herd of Toggenburg, British Alpine and Seenen goats.

Main Courses

Fillet of Stone bass **£22**
Crab beignet, chive cream

Gressingham duck breast **£26**
Confit leg bon bon, sticky red cabbage, orange purée

Herb crusted cannon of lamb **£26**
Potato and onion pressing, heritage carrots

Bridge pie of the day **£20**
Please see server for today's pie

Spinach, squash and feta pithivier (v) **£16**
Tomato and basil sauce

Rosemary polenta cake (v) **£16**
Braised endive, tenderstem broccoli, red onion jam

Hand Picked Favourites

Hand Picked gourmet burger **£15**

Grilled bacon, red Leicester, beef tomato, dill pickle, red onion marmalade, hand cut chips

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Sadler's beer battered fish and chips **£16**

Minted peas, chunky chips, lemon, tartar sauce

Naturally reared 28 day aged Tomahawk steak for two to share -800g **£75**

Served with hand cut chips, blushed vine tomatoes, flat mushroom, Sadler's beer battered onion rings, buttered carrots

We source our beef from Donald Russell, Scotland's finest butcher. They say: Always grass-fed. Always traditionally matured. Always hand cut. Because nothing else will do.

From the grill

All served with hand cut chips, blushed vine tomatoes and grilled flat mushroom.

35 day dry aged rib eye steak approx.: 224g **£25**

35 day dry aged sirloin steak approx.: 224g **£28**

Steak sauces **£1.50 each**

Béarnaise

Peppercorn

Mushroom

Brixham Bay sea bass **£28**

Lemon, fennel, new potatoes, parsley butter, seasonal greens

An optional service charge of 10% will be added to your bill.

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

A Potted History

Grade II listed New Hall, reputed to be the oldest inhabited moat house in England, holds a wealth of history within its walls, both in the stories that have unfolded over time and in much of its original architectural design.

The Great Chamber and The Dining Room are of Anglo-Saxon origin and the impressive oak panelling and mullioned windows date back as early as the 16th century. The Dining Room's moulded stone fireplace dates back to the late 17th century and its Flemish glass windows have ancient Dutch wording and crests of the various branches of the Sacheverall family who were the first notable occupants of New Hall back in 1590.

Today, The Bridge Restaurant retains many elements of that original dining room, yet the menu adopts a modern British tone with dishes inspired by seasonal ingredients and classic flavours.

Head Chef Matthew Brookes is passionate about local produce, with an abundant natural larder on the doorstep to influence his craft. Matthew's focus is very much on allowing the best, quality ingredients to take centre stage on the plate and elevating them with complementary flavours to create elegant dishes with a contemporary twist.

Sides

Carrots with star anise

Buttered seasonal vegetables

Sadler's beer battered onion rings

Sea salted hand cut chips

The Bridge house salad

Creamed potatoes

£3.50 each

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.