

All our dishes are freshly prepared by our resident chef, using local produce, where possible.

Starters...

Soup of the Day: -

Freshly made soups to suit the season served with a warm Crusty Roll

£4.25

Ham Hock Terrine

Ham Hock Terrine with Ciabatta Crostini and Pickled Carrot Ribbons

£5.95

Pork Belly

Pork Belly, Homemade Black Pudding, Red Onion and Cinnamon Marmalade with Balsamic Treacle

£5.95

Goats Cheese en Croute:-

Goats Cheese en Croute with Sticky Shredded Beetroot and a Raspberry Coulis

£5.95

Smoked Salmon Salad

A salad of Cold Smoked Salmon and Crayfish with Sun Blushed Tomato and Olive Tapenade served with Langosh Bread

£5.95

Mains...

Prime 8oz Rib Eye

8oz rib eye cooked to your liking, served with a grilled Stilton Topped Field Mushroom, Roasted Vine Tomatoes, Chunky Chips and Salad Garnish

£17.95

Slow Braised Shank of Lamb:

Lamb Shank with Creamed Potatoes and Smoked Bacon Savoy Cabbage, finished with a Reduction of Redcurrant Cooking Juices

£17.95

Pan Fried Corn Fed Chicken Fillet:-

Pan Fried Chicken Fillet served on Champ Mash finished with a Grain Mustard Cream

£13.95

Seared Pheasant Breast:-

Pheasant Breast with Bacon Wrapped Leg, Butter Fondant Potato, Roasted Squash and Red Wine Jus

£13.95

Roasted Breast of Male Duck:

Duck Breast served with a Sticky Red Cabbage, Potato Dauphinoise and a Red Wine Reduction

£16.95

Gourmet Burger:-

A blend from our award winning butcher's beef and a touch from the chef, topped with smoked bacon and a mature cheddar slice, served with a bowl of fries and seasonal salad

£12.95

Gammon and Egg or Pineapple:

Local Gammon served with Chips, Garden Peas and Salad Garnish

£11.95

Fish of the Day

See Specials Board

£14.50

Vegetarian Moroccan Tagine: -

Served with Tabouli Salad and a Cucumber Mint Raita

£ 9.95

Tagliattelle Fungi:-:-

Ribbons of Tagliatelle in a White Wine Garlic, Cream and Roasted Red Pepper Sauce topped with Parmesan served with Pesto Toast

£ 9.95

Steak and Ale pie: -

A traditional pub favourite melt in the mouth steak braised in ale with a short crust pastry top

£ 10.95

Cod in Real Ale and Dill Batter: -

A delightful Bridge Inn variation on the classic Great British Fish and Chips. A light crisp Real Ale and Dill batter served with chips and Minted Pea Puree

£10.95

All of our ingredients are locally sourced where possible. We aim to use the finest local ingredients. Sourcing our meat from Hammond's Butchers in Bainbridge, our vegetables and eggs from the Good Life in Hawes, and our fresh fish is delivered six times a week by Hodgsons from Hartlepool.

Desserts...

All £5.25

A selection of delicious home made desserts, sumptuous puddings and quality local ice creams

Liz's Ginger Pudding...

A delightfully rich ginger sponge with a sticky toffee sauce served with vanilla ice cream

Chef's Special Cheesecake...

Please ask your server

Vanilla and Elderflower Gin Crème Brulee with Shortbread Biscuits

Traditional Crème brulee flavoured with Elderflower served with our Shortbread Biscuits

Mascarpone & Peppered Strawberry mille feuille...

Mascarpone & Peppered Strawberry mille feuille with homemade coconut & ginger ice cream.

Almond & Apricot Treacle Tart

sweet pastry case, filled with sticky treacle filling & fresh local pouring cream

Selection of Lakeland Ice Cream...

Three scoops with a choice of vanilla, strawberry, chocolate, nutty toffee, or rum and raisin

Swaledale Cheese and Biscuits...

A selection of award winning Swaledale cheeses with savoury biscuits and chutney

£7.25

Coffee with a light crisp shortbread

£1.95

White or Brown Baguettes or a Toasted Ciabatta served in the bar between 12:00 and 5:30pm

All served with coleslaw and a handful of French fries, Chips or a Cup of Soup

Cold Fillings

Prawn and Mango Cocktail

House Smoked Salmon and Sour Cream

Brie and Cranberry

Home Baked Ham and Swaledale Cheese

Turkey And Cranberry

Warm Fillings

Pork and Poached Pear

Warm Beef and Stilton

BLT with home cured Bacon, Lettuce and Mayonnaise

Goats Cheese and Caramalised Beets

Steak and Caramalised Onion

House Fish Fingers with our Tarter Sauce

All £6.50

Individual portion of Chips or French Fries

.....£2.50