



The Bridge
PRESTBURY



HUNGRY?

The Most Important Meal Of The Day

7am-10.30am

Light Breakfast (V) Toast, preserves, cereal, mini croissant, yogurt & homemade granola with fresh fruit	10.0
Vegan Feast (Vg) Sausages, black pudding, bacon, grilled flat cap mushroom, tomato & baked beans	12.0
Smoked Salmon & Scrambled Eggs Chives & lemon on a toasted English muffin	8.0
The Ultimate Bridge Breakfast The Cheshire Butcher' handmade sausage & streaky bacon, grilled flat cap mushroom & tomato, baked beans, hash brown, Cheshire black pudding & eggs made your way	Small 6.5 Large 12.0
The Most Talked About Avocado, poached eggs, chilli flakes & lemon on toast	6.0
Add smoked salmon	2.5
Add grilled mushroom & tomato	1.5
Le Grand Benedict Toasted English muffin, poached eggs, 'The Cheshire Butcher' streaky bacon & Hollandaise sauce	7.0
Porridge (V) Made sweet or savoury	4.0

Brunch

10.30am-12.30pm

Cheshire Hash Fried tomatoes, Cheshire black pudding, onions, spinach, 'The Cheshire Butcher' streaky bacon & fried egg	8.0
Add two sausages	1.5
Smoked Haddock & Spinach Crumpet Poached egg & Hollandaise sauce	8.0
Brunch Bap 'The Cheshire Butcher' handmade sausage & streaky bacon, Cheshire black pudding & fried egg	7.0
Sambazon Acai Superfruit Bowl (Vg) Acai berry sorbet, Goji, coconut & chai granola	8.0
Avocado on Toasted Bloomer (V) Tomatoes, spinach, chilli flakes, poached egg & toasted pumpkin seeds	7.0
Add smoked salmon	2.5
Add bacon	1.5

Elevenses

Served with a hot drink made your way 11am-2pm

Crumpets (V) Toasted with netherend butter & preserves	6.0
Toasted Tea Cake (V) Netherend butter & preserves	6.0
Cream Tea (V) Fruit scone, English strawberry jam & Cornish clotted cream	6.0
Supersized White Chocolate & Maple Cookie (V)	5.0

Afternoon Tea

from Noon-5pm every Mon-Sat

Classic Flat Cap Afternoon Tea	19.95
Chef's selection of freshly made finger sandwiches, warm fruit scones with Cornish clotted cream & English strawberry jam & an assortment of homemade cakes. Also includes a selection of fine teas & barista made coffee	
Feeling indulgent? Speak to our server about upgrading to...	
Champagne, Fizz or Gin Afternoon Teas	

*If you have any dietary requirements or require any allergen information please ask your server

Vg - Vegan V - Vegetarian GF - Gluten Free

Feeling Peckish?

Selection of Homemade Flavoured Breads (V) Served with flavoured butter	3.5
Salt & Pepper Squid Shredded salt & pepper vegetables, sweet chilli & sesame	5.0
Garlic & Parsley Ciabatta With Red Fox Cheshire cheese	4.5
Padron Peppers (V) (GF) Deep fried with roasted garlic mayonnaise	4.0
Parsnip & Chickpea Hummus (V) Lightly spiced, honey, toasted pitta	5.0
Olives (V) (GF) Mixed & marinated	5.0
Hush Puppies Braised beef & sticky BBQ glaze	7.0

Bread-wiches

Crispy Cod-wich Storm-ale battered cod strips, brioche bap, tartare sauce (can replace with fishless fillet) (Vg)	8.0
The Prestbury Club 'The Cheshire Butcher' grilled chicken & streaky bacon, gem lettuce, mini omelette, tomato, fried onions & garlic mayonnaise Add avocado -	10.0 1.5
The Vegan-Wich (Vg) Chicken style strips, bacon, avocado, tomato, lettuce, garlic mayonnaise	9.0
Torn Beef Ciabatta Jalapenos, Red Fox Cheshire cheese, rocket & chipotle mayonnaise	9.0
Add Massey's fat cut chips Soup	1.5 1.5

Greenery

12pm-5pm

The Caesar Cos lettuce, garlic croutons, anchovies, soft boiled egg, Parmesan & streaky bacon Add grilled chicken breast -	9.0 3.5
Superfood Salad (Vg) Avocado, Quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing Add Goat's Cheese	9.0 2.5

Two's Company (Share Between Two)

Seafood Tempura King Prawns & sweet chilli, smoked cod goujons & tartare sauce, pickled mussels & cockles, salt & pepper squid, dressed rocket & flavoured salads	24.0
Meat Smoked duck ham & pickled cherries, confit chorizo, pastrami, Serrano ham, chicken cola, pear & apple chutney, dressed rocket & flavoured breads	20.0
Vegan (Vg) Flavoured hummmus, house bread, Padron peppers & garlic mayo, fresh avocado & chilli, curried spinach falafel & onion bhajis	20.0

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Here We Go

Seared Scallops Braised beef & onion suet pudding, sweetcorn, streaky bacon & maple jus	12.0
Smoked Duck Ham Salt & pepper, pickled cherries, beetroot gel, parkin, toasted hazelnuts, coriander & lime split dressing	10.0
Tempura King Prawns Torched pineapple, Asian style slaw, tomato & chilli salsa, toasted sesame & coriander	9.0
Chicken Liver & Cola Parfait Chicken livers from 'The Cheshire Butcher', caramelised apple & pear chutney, honey & oat granola with gingerbread croutes	7.5
Salt & Pepper Crispy Tempeh (Vg) Pickled vegetables with chilli & lime jam	8.0
Soup (V) Roasted celeriac & Bramley apple with flavoured bread & butter	6.0

Main Event

Rolled Shin of Beef (GF) Horseradish creamed Massey's potatoes, honey glazed parsnips, shallot petals & burnt onion puree	18.0
Tempura Cauliflower (V) Cauliflower & Belton Farm Cheddar cheese risotto, pickled florets & coral tuille	15.0
Smoked Cod Loin (GF) Crushed baby potatoes, buttered stem broccoli, toasted hazelnuts & Hollandaise sauce	17.0
Confit Lamb Shoulder (GF) Sticky red cabbage, Massey's minted potato, glazed baby carrots, redcurrant jus & fresh berries	19.0
The Ultimate Bridge Burger Ground beef supplied by 'The Cheshire Butcher', brioche bun, smoked BBQ beef brisket, streaky bacon, Red Fox Cheshire cheese, garlic mushroom, fried onions, salad, pickle, crispy onion petals, coleslaw & Massey's fat cut chips Add grilled chicken Add extra burger	13.0 3.5 3.5
The Ultimate Vegan Burger (GF) (Vg) 'BBQ' jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom, bacon & Massey's fat cut chips Add extra burger	13.0 3.5
Prestbury Pud Braised beef, Storm Ale & mushroom, Beltons Farm cheddar cheese mash & roasted roots	16.0
Fish & Chips Storm Ale & black onion seed battered British caught cod fillet, mushy peas, tartare sauce & Massey's fat cut chips (Swap your fish for fishless fillet) (Vg)	14.0

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The Cheshire Butchers' Block

(All our steaks are sourced from 'The Cheshire Butcher', served with Massey's fat cut chips, slow roasted plum tomato, garlic mushroom, crispy onion petals & rocket salad)

10oz Himalayan Salt Chamber Aged Ribeye	26.0
8oz Himalayan Salt Chamber Aged Sirloin	22.0
Cajun Style Chicken Breast Skewer With peanut, chilli & coriander sauce	16.0
'The Cheshire Butcher' Tomapork With maple glaze, toffee apple & pear compote	18.0
<i>Add Garlic King Prawns to any dish - 4.5</i>	

Sauces -1.5

Bearnaise	Red Wine Gravy
Peppercorn	Blue Cheese Butter

A Bit On The Side - 3.5

Massey's Fat Cut Chips (GF) Truffle & Parmesan
Roasted Roots (V) (GF) Thyme honey
Rocket Salad (V) (GF) Balsamic & caraway dressing with shaved Parmesan
Garlic Mushrooms (GF) Blue cheese crumble
Massey's Creamed Potatoes (GF) Mature Cheddar cheese & spring onions
Stem Broccoli Blue cheese butter & honey oat crumble

Room For A Little One

Baked Alaska (V) Chocolate & hazelnut brownie, salted caramel ice cream, Italian meringue & chocolate sauce	7.0
The Sticky Toffee Pudding (V) Sticky dates, vanilla fudge, honeycomb, toffee sauce & caramel ice cream	7.0
Selection of Cheshire Farm Ice Cream or Sorbet (V) White chocolate cookie	6.0
Cheese Pantry Cheese supplied by The Good Cheese Company Cheshire - biscuits, celery, candied walnuts, chutney & quince	Small 8.5 Large 12.5
Cheesecake White chocolate & vanilla mascarpone, passion fruit & stem ginger biscuit	7.0
Share A Dessert Baked Alaska/Sticky Toffee Pudding/Cheesecake	15.0

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Vegan Menu

Breakfast & Brunch

Vegan Feast Sausages, black pudding, bacon, grilled flat cap mushroom, tomato & baked beans	12.0
Most Talked About Avocado, chilli flakes, lemon, toasted pumpkin seeds & a grilled tomato on toasted wholemeal bloomer	7.0
Sambazon Acai Superfruit Bowl Acai berry sorbet, goji, coconut, & chai granola	8.0

Peckish?

Selection of Flavoured Breads Almond butter	3.5
Padron Peppers Deep fried with roasted garlic mayonnaise	4.0
Flavoured Hummus Toasted seeds, lemon, toasted pitta	5.0
Olives Mixed & marinated	3.5

Greenery 12pm-5pm

Superfood Salad Avocado, quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing	9.0
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Two's Company

Share Platter Between Two Flavoured hummus & selection of breads, padron peppers & garlic mayonnaise, fresh avocado & chilli, curried spinach falafel & onion bhajis	20.0
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Here We Go

Soup Roasted celeriac & Bramley apple, flavoured bread & butter	6.0
Salt & Pepper Crispy Tempeh Pickled vegetables with chilli & lime jam	8.0

Main Event

Tempura Cauliflower Risotto With pickled florets	15.0
The Ultimate Vegan Burger BBQ jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom, bacon & Massey's fat cut chips	13.0
Fish & Chips Fishless fillet, Massey's fat cut chips, mushy peas & lemon	14.0
Button Mushroom Bourguignon Pie Massey's creamed potatoes, roasted roots & red wine sauce	17.0

Room For A Little One

Sticky Toffee Pudding Toffee sauce & salted caramel ice cream	7.5
Selection of Sorbets & Ice Cream	4.0
Chocolate Tart Chocolate miso ice cream & fresh raspberries	7.0

A Bit On The Side - 3.5

Massey's Fat Cut Chips Truffle & parmesan	Garlic Mushrooms with toasted pine nuts
Rocket Salad with a balsamic & Caraway dressing	Roasted Roots with Thyme Oil
Stem Broccoli Almond butter & toasted almonds	

Sunday Menu

Here We Go

Smoked Duck Ham (GF) Salt & pepper, pickled cherries, beetroot gel, parkin, toasted hazelnuts, coriander & lime split dressing	10.0
Tempura King Prawns Torch'd pineapple, Asian style slaw, tomato & chilli salsa, toasted sesame & coriander	9.0
Chicken Liver & Cola Parfait Chicken livers from 'The Cheshire Butcher', caramelised apple & pear chutney, honey & oat granola with gingerbread croutes	7.5
Salt & Pepper Crispy Tempeh (V) Pickled vegetables with chilli & lime jam	8.0
Soup (V) Roasted celeriac & Bramley apple with flavoured bread & butter	6.0

Main Event

Roast English Sirloin Of Beef Butter & thyme roast potatoes, caramelised celeriac puree, buttered green vegetables, honey roasted carrots, Yorkshire pudding with red wine gravy	16.0
Roast Chicken Breast Butter & thyme roast potatoes, 'The Cheshire Butcher' pig in blanket, stuffing, caramelised celeriac puree, buttered green vegetables, honey roasted carrots, Yorkshire pudding with red wine gravy	15.0
Roast Of The Day Butter & thyme roast potatoes, caramelised celeriac puree, buttered green vegetables, honey roasted carrots, Yorkshire pudding with red wine gravy	
Vegan Nut Roast Thyme roast potatoes, almond buttered green vegetables, roasted carrots with red wine gravy	14.0
Tempura Cauliflower (V) Cauliflower & Belton Farm Cheddar cheese risotto, pickled florets & coral tuille	15.0
The Ultimate Bridge Burger Ground beef supplied by 'The Cheshire Butcher', brioche bun, smoked BBQ beef brisket, streaky bacon, Red Fox Cheshire cheese, garlic mushroom, fried onions, salad, pickle, crispy onion petals, coleslaw & Massey's fat cut chips Add grilled chicken Add extra burger	13.0 3.5 3.5
The Ultimate Vegan Burger (GF) 'BBQ' jackfruit burger, brioche bap, salad, fried onions, cheese, pickle, garlic mushroom, bacon & Massey's fat cut chips Add extra burger	13.0 3.5
Superfood Salad Avocado, Quinoa, spinach, blush tomatoes, roasted red peppers, beetroot, rocket & lemon dressing	9.0
Fish & Chips Storm Ale & black onion seed battered British caught cod fillet, mushy peas, tartare sauce & Massey's fat cut chips - (Swap your fish for fishless fillet) VG	14.0

Room For A Little One

Sticky Toffee Pudding (V) Toffee sauce & salted caramel ice cream	7.0
Selection of Sorbets & Ice Cream (V) White chocolate cookie	6.0
Cheese Pantry Supplied by The Good Cheese Company - biscuits, celery, candied walnuts, chutney & quince	8.5 12.5
Cheesecake White chocolate & vanilla mascarpone, passion fruit & stem ginger biscuit	8.0
Baked Apple & Mixed Berry Crumble (V) Oat crumble with creme anglaise	6.0

A Bit On The Side - 3.5

Massey's Fat Cut Chips (GF) Truffle & parmesan
Rocket Salad (GF) balsamic & caraway dressing with shaved Parmesan
Massey's Creamed Potatoes Mature cheddar cheese & spring onions
Roasted Roots (GF) (V) with Thyme Oil
Cauliflower Cheese Mature cheddar cheese sauce
Roast Potatoes (V) (GF) with butter & thyme



The Vicarage
CRANAGE



The Courthouse
KNUTSFORD



The Bridge
PRESTBURY

THE FLAT CAP COLLECTION